

owsianka testowa

- Gravity **11.9 BLG**
- ABV ---
- IBU **34**
- SRM **48.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (47.6%)	79 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (11.9%)	79 %	22
Grain	Płatki owsiane	0.9 kg (21.4%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.3 kg (7.1%)	68 %	400
Grain	Jęczmień palony	0.3 kg (7.1%)	55 %	985
Grain	Strzegom Barwiący	0.1 kg (2.4%)	68 %	1300
Grain	Strzegom pszenica prażona	0.1 kg (2.4%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	28 g	60 min	8.5 %
Boil	Marynka	8 g	15 min	9.5 %