

Owsiankuuu

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **38**
- SRM **44.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **33.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Pszeniczny	0.5 kg (6.3%)	85 %	4
Grain	Strzegom Czekoladowy jasny	0.5 kg (6.3%)	68 %	400
Grain	Strzegom pszenica prażona	0.5 kg (6.3%)	70 %	1000
Grain	Jęczmień palony	0.5 kg (6.3%)	55 %	985
Grain	Płatki owsiane	1 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Boil	lunga	30 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale