

## Staut owsiany - smietniczek

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **32.7**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (42.6%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (9.3%)	80 %	4
Grain	Strzegom Monachijski typ II	0.7 kg (13%)	79 %	22
Grain	Abbey Malt Weyermann	0.3 kg (5.6%)	75 %	45
Grain	Strzegom Karmel 150	0.2 kg (3.7%)	75 %	150
Grain	Płatki owsiane	0.7 kg (13%)	60 %	3
Grain	Jęczmień palony	0.25 kg (4.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.6%)	68 %	1200
Grain	Castle Cafe	0.15 kg (2.8%)	75.5 %	480

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	50 g	60 min	6 %