

## Stout owsiany

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **34.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3.5 kg (70.6%)	80 %	8
Grain	Caraaroma	0.33 kg (6.7%)	78 %	400
Grain	Strzegom Czekoladowy ciemny	0.33 kg (6.7%)	68 %	1200
Grain	Płatki owsiane	0.8 kg (16.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	10 min