

Stout owsiany

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **29.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (62.5%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (20.8%) | 85 % | 3 |
| Grain | Carahell | 0.2 kg (4.2%) | 77 % | 26 |
| Grain | Czekoladowy jasny | 0.3 kg (6.3%) | 68 % | 500 |
| Grain | Strzegom Barwiący | 0.2 kg (4.2%) | 68 % | 1300 |
| Grain | cocolate | 0.1 kg (2.1%) | 75 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Palisade | 20 g | 60 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | --- |