

## Stout Owsiany

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **31.9**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.6 liter(s)**

### Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt      | 1.75 kg (67.3%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150       | 0.15 kg (5.8%)  | 75 %  | 150 |
| Grain | Jęczmień palony           | 0.15 kg (5.8%)  | 55 %  | 985 |
| Grain | Viking Czekoladowy ciemny | 0.15 kg (5.8%)  | 67 %  | 900 |
| Grain | Płatki owsiane            | 0.4 kg (15.4%)  | 60 %  | 3   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 60 min | 5.1 %      |