

Stout owsiany

- Gravity **7.1 BLG**
- ABV ---
- IBU ---
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.9 kg (43.2%) | 81 % | 4 |
| Grain | Monachijski | 1.1 kg (25%) | 80 % | 16 |
| Grain | Oats, Malted | 0.7 kg (15.9%) | 80 % | 2 |
| Grain | Strzegom Karmel 600 | 0.3 kg (6.8%) | 68 % | 601 |
| Grain | Barwiący | 0.2 kg (4.5%) | 55 % | 985 |
| Grain | Jęczmień palony | 0.2 kg (4.5%) | 55 % | 985 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 1000 g | Safale |