

Stout owsiany, LEKKI

- Gravity **15.2 BLG**
- ABV ---
- IBU **34**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.25 kg (56.5%) | 79 % | 6 |
| Grain | Simpsons - Crystal Medium | 0.3 kg (5.2%) | 74 % | 108 |
| Grain | Biscuit Malt | 0.3 kg (5.2%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.7%) | 68 % | 1200 |
| Grain | Oats, Flaked | 1 kg (17.4%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.4 kg (7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 50 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |