

hawaij BW

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **28**
- SRM **37.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **200 liter(s)**
- Trub loss **5 %**
- Size with trub loss **210 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **253 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **205.5 liter(s)**
- Total mash volume **274 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	50 kg (73%)	81 %	4
Grain	Płatki owsiane	8 kg (11.7%)	60 %	3
Grain	Jęczmień palony	1.5 kg (2.2%)	55 %	985
Grain	Weyermann - Carafa III special	6 kg (8.8%)	70 %	1024
Grain	Strzegom Bursztynowy	3 kg (4.4%)	70 %	49

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	250 g	60 min	8 %
Boil	sultana	125 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us	Ale	Dry	150 g	jh