

# Wędzony Stout Owsiany

- Gravity **14.8 BLG**
- ABV ---
- IBU **29**
- SRM **38.9**

## 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 **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 3.5 kg (64.8%) | 81 %  | 6   |
| Grain | Oats, Flaked               | 0.5 kg (9.3%)  | 80 %  | 2   |
| Grain | Rauch Malt (Germany)       | 0.5 kg (9.3%)  | 81 %  | 4   |
| Grain | Chocolate Malt (UK)        | 0.4 kg (7.4%)  | 73 %  | 887 |
| Grain | Roasted Barley             | 0.2 kg (3.7%)  | 55 %  | 591 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (5.6%)  | 75 %  | 20  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 13.5 %     |

## Yeasts

| Name               | Type | Form   | Amount | Laboratory  |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale  | Liquid | 125 ml | Wyeast Labs |