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