Stout owsiany

- Gravity **14.3 BLG**
- ABV **---**
- IBU **31**
- SRM **35.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(70.2%)*	79 %	6
Grain	Płatki owsiane	0.5 kg *(8.8%)*	60 %	3
Grain	Strzegom Karmel 300	0.3 kg *(5.3%)*	70 %	299
Grain	Strzegom Karmel 600	0.3 kg *(5.3%)*	68 %	601
Grain	Strzegom Czekoladowy jasny	0.3 kg *(5.3%)*	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(5.3%)*	68 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis