

# Owłosiony Palacz

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **38**
- SRM **29.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.3 kg (10.7%)	85 %	3
Grain	Weyermann - Light Munich Malt	0.2 kg (7.1%)	82 %	14
Grain	Weyermann - Pale Ale Malt	2 kg (71.4%)	85 %	7
Grain	Weyermann - Chocolate Wheat	0.15 kg (5.4%)	74 %	788
Grain	Jęczmień palony	0.15 kg (5.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum pl	15 g	60 min	12 %
Aroma (end of boil)	magnum pl	5 g	0 min	12 %