

# owsianka

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **32.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (76.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.9%)	60 %	3
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	cara belgium castle malting	0.2 kg (3.6%)	75 %	300
Grain	Weyermann - Chocolate Wheat	0.1 kg (1.8%)	74 %	788
Grain	Carafa III	0.1 kg (1.8%)	70 %	1034
Grain	Black (Patent) Malt	0.1 kg (1.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	45 min	13 %
Boil	Cascade	10 g	15 min	6 %