

# Pierwszy OS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **38.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 2.3 kg (65.7%) | 80 %  | 5    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.2 kg (5.7%)  | 68 %  | 1200 |
| Grain | Jęczmień palony                | 0.1 kg (2.9%)  | 55 %  | 1100 |
| Grain | Strzegom<br>Monachijski typ I  | 0.3 kg (8.6%)  | 79 %  | 16   |
| Grain | Weyermann -<br>Carapils        | 0.15 kg (4.3%) | 78 %  | 4    |
| Grain | Strzegom Barwiący              | 0.1 kg (2.9%)  | 68 %  | 1300 |
| Grain | Płatki owsiane                 | 0.35 kg (10%)  | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 50 ml  | Safale     |