

# Rye Oat Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **33**
- SRM **48.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (59.8%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (8.5%)	79 %	22
Grain	Czekoladowy	0.3 kg (5.1%)	60 %	788
Grain	Żytmi	0.5 kg (8.5%)	85 %	8
Grain	prażone żyto	0.25 kg (4.3%)	60 %	1000
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3
Grain	Carafa III	0.2 kg (3.4%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Simcoe	15 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Boil	60 min
Water Agent	epsom salt	5 g	Boil	60 min