

s.owies

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **31**
- SRM **25**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (63.5%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.9%)	75 %	30
Grain	Płatki owsiane	0.6 kg (9.5%)	85 %	3
Grain	Płatki jęczmienne	0.3 kg (4.8%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.4 kg (6.3%)	71 %	600
Grain	Fawcett - Brown	0.3 kg (4.8%)	72 %	180
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Styrian Golding	25 g	30 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us04	Ale	Slant	100 ml	---