

stout owsiany

- Gravity **13.6 BLG**
- ABV ---
- IBU **27**
- SRM **34.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (67.3%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.8 kg (15.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (5.8%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (5.8%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |