

# Stout owsiany, LEKKI

- Gravity **15.2 BLG**
- ABV ---
- IBU **34**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.25 kg (56.5%)	79 %	6
Grain	Simpsons - Crystal Medium	0.3 kg (5.2%)	74 %	108
Grain	Biscuit Malt	0.3 kg (5.2%)	79 %	45
Grain	Strzegom Czekoladowy ciemny	0.5 kg (8.7%)	68 %	1200
Grain	Oats, Flaked	1 kg (17.4%)	80 %	2
Grain	Jęczmień palony	0.4 kg (7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	8.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale