

## Stout Owsiany mały

---

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **34.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.75 kg (68.8%)	80 %	5
Grain	Viking Karmel 150	0.25 kg (6.3%)	75 %	150
Grain	Viking Czekoladowy ciemny	0.25 kg (6.3%)	67 %	900
Grain	Jęczmień palony	0.25 kg (6.3%)	55 %	1000
Grain	Płatki owsiane	0.5 kg (12.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis