

#22 Owsiany

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **29**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **34.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.8 kg (67.3%) | 80 % | 5 |
| Grain | Caraaroma | 0.6 kg (7%) | 78 % | 400 |
| Grain | Płatki owsiane | 1 kg (11.6%) | 60 % | 3 |
| Grain | płatki jęczmienne | 0.5 kg (5.8%) | 60 % | 4 |
| Grain | Jęczmień palony | 0.16 kg (1.9%) | 55 % | 985 |
| Grain | Brown Malt (British Chocolate) | 0.24 kg (2.8%) | 70 % | 128 |
| Grain | Briess - Chocolate Malt | 0.32 kg (3.7%) | 60 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |
| Mash | East Kent Goldings | 25 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |