

# Owsiana

---

- Gravity **14 BLG**
- ABV ---
- IBU **33**
- SRM **46.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.1%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (18%)	79 %	22
Grain	Płatki owsiane	0.8 kg (14.4%)	85 %	3
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.5%)	79 %	130
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (4.5%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	9.5 %

## Yeasts

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