

owsianka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **32.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.3 kg (76.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (8.9%) | 60 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | cara belgium castle malting | 0.2 kg (3.6%) | 75 % | 300 |
| Grain | Weyermann - Chocolate Wheat | 0.1 kg (1.8%) | 74 % | 788 |
| Grain | Carafa III | 0.1 kg (1.8%) | 70 % | 1034 |
| Grain | Black (Patent) Malt | 0.1 kg (1.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 20 g | 45 min | 13 % |
| Boil | Cascade | 10 g | 15 min | 6 % |