

# Owsiany Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **26.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.9%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.6%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.4 kg (7.7%)	68 %	400
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	30 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale