

Pierwszy OS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **38.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.3 kg (65.7%) | 80 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.2 kg (5.7%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.1 kg (2.9%) | 55 % | 1100 |
| Grain | Strzegom Monachijski typ I | 0.3 kg (8.6%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.15 kg (4.3%) | 78 % | 4 |
| Grain | Strzegom Barwiący | 0.1 kg (2.9%) | 68 % | 1300 |
| Grain | Płatki owsiane | 0.35 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 50 ml | Safale |