

Stout owsiany

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **34.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 3.5 kg (70.6%) | 80 % | 8 |
| Grain | Caraaroma | 0.33 kg (6.7%) | 78 % | 400 |
| Grain | Strzegom Czekoladowy ciemny | 0.33 kg (6.7%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.8 kg (16.1%) | 85 % | 3 |

Hops

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

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 10 min |