

## Stout owsiany

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **20**
- SRM **31.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter           | 3 kg (55%)     | 81 %  | 6    |
| Grain | Strzegom Monachijski typ I       | 0.8 kg (14.7%) | 79 %  | 16   |
| Grain | Biscuit Malt                     | 0.5 kg (9.2%)  | 79 %  | 45   |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4.6%) | 73 %  | 1001 |
| Grain | Oats, Flaked                     | 0.6 kg (11%)   | 80 %  | 2    |
| Grain | Jęczmień palony                  | 0.3 kg (5.5%)  | 55 %  | 1100 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggels | 45 g   | 60 min | 4.5 %      |

### Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 1500 ml | Fermentum Mobile |