

Stout owsiany

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **29.2**
- 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 **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Płatki owsiane	1 kg (20.8%)	85 %	3
Grain	Carahell	0.2 kg (4.2%)	77 %	26
Grain	Czekoladowy jasny	0.3 kg (6.3%)	68 %	500
Grain	Strzegom Barwiący	0.2 kg (4.2%)	68 %	1300
Grain	cocolate	0.1 kg (2.1%)	75 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	20 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	---