

## stout owsiany

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **20**
- SRM **31.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **28.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (55.8%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (13.9%)	61 %	5
Grain	Płatki owsiane	0.8 kg (11.2%)	85 %	3
Grain	Briess - Carapils Malt	0.5 kg (7%)	74 %	3
Grain	Strzegom Karmel 150	0.25 kg (3.5%)	75 %	150
Grain	Strzegom Czekoladowy ciemny	0.2 kg (2.8%)	68 %	1200
Grain	Carafa II	0.22 kg (3.1%)	70 %	812
Grain	Black (Patent) Malt	0.2 kg (2.8%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	21 g	60 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis