

## Stout owsiany, LEKKI

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- Gravity **15.2 BLG**
- ABV ---
- IBU **34**
- SRM **40**
- 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 **23.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3.25 kg (56.5%) | 79 %  | 6    |
| Grain | Simpsons - Crystal Medium   | 0.3 kg (5.2%)   | 74 %  | 108  |
| Grain | Biscuit Malt                | 0.3 kg (5.2%)   | 79 %  | 45   |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (8.7%)   | 68 %  | 1200 |
| Grain | Oats, Flaked                | 1 kg (17.4%)    | 80 %  | 2    |
| Grain | Jęczmień palony             | 0.4 kg (7%)     | 55 %  | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 50 min | 8.6 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |