

# Szyпки Stał Ofsiany

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **30.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **1.6 liter(s)**
- Total mash volume **2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Coopers LME - Dark	1.5 kg (76.9%)	78 %	130
Grain	Oats, Flaked	0.3 kg (15.4%)	80 %	2
Grain	Briess - Chocolate Malt	0.15 kg (7.7%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	16 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Dry	10 g	---