

Oat Smoked Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **42.2**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.5 kg (56.8%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.7 kg (15.9%) | 60 % | 3 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.7 kg (15.9%) | 80 % | 3 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (11.4%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 50 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Simcoe | 20 g | 2 min | 13.2 % |