

Owsiana

- Gravity **14 BLG**
- ABV ---
- IBU **33**
- SRM **46.1**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (54.1%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (18%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.8 kg (14.4%) | 85 % | 3 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.25 kg (4.5%) | 79 % | 130 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (4.5%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |

Yeasts

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