

Owsiany Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **26.7**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (76.9%) | 75 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy jasny | 0.4 kg (7.7%) | 68 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (5.8%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Premiant | 30 g | 60 min | 8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |