

# Pierwszy OS

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **43**
- SRM **38.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (65.7%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (2.9%)	55 %	1100
Grain	Strzegom Monachijski typ I	0.3 kg (8.6%)	79 %	16
Grain	Weyermann - Carapils	0.15 kg (4.3%)	78 %	4
Grain	Strzegom Barwiący	0.1 kg (2.9%)	68 %	1300
Grain	Płatki owsiane	0.35 kg (10%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	50 ml	Safale