

# Stout owsiano-żytni eksperyment

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **39.7**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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	Viking Pilsner malt	3.5 kg (56.5%)	82 %	4
Grain	Oats, Flaked	0.5 kg (8.1%)	80 %	2
Grain	Rye, Flaked	0.5 kg (8.1%)	78.3 %	4
Grain	Roasted Barley	0.2 kg (3.2%)	55 %	591
Sugar	Candi Sugar, Dark	1 kg (16.1%)	78.3 %	542
Grain	Briess - Dark Chocolate Malt	0.5 kg (8.1%)	60 %	827

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.9 %
Boil	Sybilla	10 g	30 min	6.9 %
Aroma (end of boil)	Sybilla	10 g	5 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermoale	Ale	Dry	12 g	AEB Group

## Extras

Type	Name	Amount	Use for	Time
Other	Zrębki dębowe opiekane	60 g	Secondary	30 day(s)