

Stout owsiany

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU ---
- SRM **47**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **5 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (43.1%)	80 %	5
Grain	Strzegom Monachijski typ II	0.7 kg (12.1%)	79 %	22
Grain	Weyermann - Carafa II	0.1 kg (1.7%)	70 %	837
Grain	Fawcett - Pszeniczny Czekoladowy	0.8 kg (13.8%)	73 %	1001
Grain	Płatki owsiane	0.7 kg (12.1%)	85 %	3
Grain	Słód owsiany Fawcett	0.2 kg (3.4%)	61 %	5
Grain	Biscuit Malt	0.3 kg (5.2%)	79 %	45
Grain	Weyermann - Carapils	0.5 kg (8.6%)	78 %	4