

Stout owsiany

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **34.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (71.4%)	79 %	6
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3
Grain	Strzegom Karmel 300	0.5 kg (10.2%)	70 %	299
Grain	Jęczmień palony	0.5 kg (10.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Marynka	10 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

- Palone w połowie zacierania.
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