

# Stout Owsiany

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **31.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (67.3%)	80 %	5
Grain	Strzegom Karmel 150	0.15 kg (5.8%)	75 %	150
Grain	Jęczmień palony	0.15 kg (5.8%)	55 %	985
Grain	Viking Czekoladowy ciemny	0.15 kg (5.8%)	67 %	900
Grain	Płatki owsiane	0.4 kg (15.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	5.1 %