

## Stout owsiany

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- Gravity **7.1 BLG**
- ABV ---
- IBU ---
- SRM **38.9**
- Style **Oatmeal 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 **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilznieński         | 1.9 kg (43.2%) | 81 %  | 4   |
| Grain | Monachijski         | 1.1 kg (25%)   | 80 %  | 16  |
| Grain | Oats, Malted        | 0.7 kg (15.9%) | 80 %  | 2   |
| Grain | Strzegom Karmel 600 | 0.3 kg (6.8%)  | 68 %  | 601 |
| Grain | Barwiący            | 0.2 kg (4.5%)  | 55 %  | 985 |
| Grain | Jęczmień palony     | 0.2 kg (4.5%)  | 55 %  | 985 |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 1000 g | Safale     |