

# Stout owsiany Bitwa1

- Gravity **15.9 BLG**
- ABV ---
- IBU **32**
- SRM **75.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński        | 3.5 kg (55.6%) | 80 %   | 4    |
| Grain | czekoladowy Castel Malting | 1 kg (15.9%)   | 75 %   | 900  |
| Grain | Oats, Flaked               | 0.8 kg (12.7%) | 80 %   | 2    |
| Grain | caramel pils               | 0.3 kg (4.8%)  | 75 %   | 5    |
| Grain | Black (Patent) Malt        | 0.3 kg (4.8%)  | 73.5 % | 1200 |
| Grain | Fawcett - Crystal          | 0.2 kg (3.2%)  | 70 %   | 160  |
| Grain | Biscuit Malt               | 0.2 kg (3.2%)  | 79 %   | 50   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory      |
|------|------|------|--------|-----------------|
| M-07 | Ale  | Dry  | 10 g   | Mangrove Jack's |