

Wędzony Stout Owsiany

- Gravity **14.8 BLG**
- ABV ---
- IBU **29**
- SRM **38.9**

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 **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3.5 kg (64.8%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.5 kg (9.3%) | 80 % | 2 |
| Grain | Rauch Malt (Germany) | 0.5 kg (9.3%) | 81 % | 4 |
| Grain | Chocolate Malt (UK) | 0.4 kg (7.4%) | 73 % | 887 |
| Grain | Roasted Barley | 0.2 kg (3.7%) | 55 % | 591 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (5.6%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|------|--------|--------|-------------|
| Wyeast - Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |