

## #24 Owsiany inaczej

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **29**
- SRM **33.6**
- 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 **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **35.9 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **25.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt        | 5.8 kg (56.6%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ II | 1.54 kg (15%)  | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.36 kg (3.5%) | 68 %  | 1200 |
| Grain | Płatki owsiane              | 0.84 kg (8.2%) | 60 %  | 3    |
| Grain | Pszeniczny                  | 0.73 kg (7.1%) | 85 %  | 4    |
| Grain | Jęczmień palony             | 0.28 kg (2.7%) | 55 %  | 985  |
| Grain | Strzegom Karmel 150         | 0.35 kg (3.4%) | 75 %  | 150  |
| Grain | cookie viking malt          | 0.35 kg (3.4%) | 72 %  | 50   |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Challenger         | 60 g   | 60 min | 7.05 %     |
| Mash    | East Kent Goldings | 25 g   | 10 min | 6.3 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 150 ml | Fermentis  |