

## 98. Pan Owsianko

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **33.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **79.7C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (67.2%)	80 %	7
Grain	Oats, Flaked	0.7 kg (10.4%)	80 %	2
Grain	Briess - Chocolate Malt	0.4 kg (6%)	60 %	690
Grain	Briess - Victory Malt	0.4 kg (6%)	75 %	55
Grain	Caramel/Crystal Malt - 80L	0.3 kg (4.5%)	74 %	158
Grain	Black Barley (Roast Barley)	0.4 kg (6%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	45 min	5.5 %
Boil	Tradition	50 g	15 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP023 - Burton Ale Yeast	Ale	Slant	200 ml	White Labs