

# Ale Najpierw Owsianka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **34.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg (65.6%)	78 %	6
Grain	Słód owsiany Fawcett	1 kg (16.4%)	61 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.2%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	250 ml	Fermentum Mobile