

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 |