

kawowo owsiany stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **41.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **69 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	6 kg (85.7%)	80 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (7.1%)	73 %	1001
Grain	Carafa II	0.5 kg (7.1%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	10 min	12 %
Boil	Iunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 04	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	płatki owsiane	0.4 g	Mash	60 min

Spice	kawa	100 g	Secondary	7 day(s)
Spice	laska wanilii	5 g	Secondary	7 day(s)