

Owsiane 2021

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **32.6**
- Style **Oatmeal 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Thomas Fawcett Halcyon | 3.9 kg (66.7%) | 80.5 % | 5 |
| Grain | Biscuit Malt | 0.3 kg (5.1%) | 79 % | 45 |
| Grain | Strzegom Czekoladowy 400 | 0.35 kg (6%) | 68 % | 900 |
| Grain | Fawcett - Crystal | 0.25 kg (4.3%) | 70 % | 213 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.8 kg (13.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Progress | 45 g | 60 min | 5.5 % |