

# Owsianka

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **31.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 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 **69 C**, Time **60 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield | EBC  |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (65.6%)  | 85 %  | 7    |
| Grain | Oats, Flaked              | 1 kg (16.4%)  | 80 %  | 2    |
| Grain | Weyermann - Caraamber     | 0.5 kg (8.2%) | 75 %  | 65   |
| Grain | Fawcett - Pale Chocolate  | 0.4 kg (6.6%) | 71 %  | 600  |
| Grain | Simpsons - Roasted Barley | 0.2 kg (3.3%) | 70 %  | 1084 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 50 g   | 30 min | 6 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |