

# Owsianka na mleku

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **35.1**
- 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 **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (66.7%)	85 %	7
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3
Grain	Weyermann - Caraamber	0.3 kg (6.3%)	75 %	65
Grain	Weyermann - Carafa I	0.2 kg (4.2%)	70 %	690
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985
Grain	Weyermann - Carafa II	0.3 kg (6.3%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	55 min	5.1 %
Boil	East Kent Goldings	10 g	20 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	Laktoza	500 g	Boil	15 min

### Notes

- chyba zacierałem w zbyt wysokiej temp. bo piwo odfermentowało do 5.9 BLG  
*Feb 13, 2018, 12:25 PM*