

# Owsianka

- Gravity **15.1 BLG**
- ABV ---
- IBU **23**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.4 kg (66.7%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (7.6%)	80 %	6
Adjunct	Oats, Flaked	0.8 kg (12.1%)	80 %	2
Grain	Jęczmień palony	0.2 kg (3%)	55 %	1100
Grain	Czekoladowy	0.3 kg (4.5%)	60 %	1000
Grain	cara crystal	0.4 kg (6.1%)	74 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	25 g	60 min	4.5 %
Boil	Kent Goldings	25 g	30 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	100 ml	Fermentum Mobile

## Extras

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