

# Owsiany

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **41.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **72 C**, Time **70 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | diastatyczny                     | 0.5 kg (8.8%)  | 80 %  | 5    |
| Grain | Viking Pale Ale malt             | 1 kg (17.5%)   | 80 %  | 5    |
| Grain | Słód owsiany Fawcett             | 1 kg (17.5%)   | 61 %  | 5    |
| Grain | Płatki owsiane                   | 2 kg (35.1%)   | 85 %  | 3    |
| Grain | Caraaroma                        | 0.5 kg (8.8%)  | 78 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.7 kg (12.3%) | 73 %  | 1001 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 15 g   | 60 min | 11 %       |

## Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 5 g    | Mash    | 60 min |