

# Owsiany Stout #1 - Browar na Wyżynie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **48.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale (Mariss Otter) Fawcett	2 kg (34.5%)	80 %	8
Grain	wiedeński Viking Malt	1 kg (17.2%)	79 %	9
Grain	brown Fawcett	0.5 kg (8.6%)	72 %	200
Grain	Red Crystal Fawcett	0.5 kg (8.6%)	70 %	400
Grain	Caffe Castle Malting	0.5 kg (8.6%)	75.5 %	500
Grain	Carafa® III Malt Weyermann®	0.3 kg (5.2%)	65 %	1400
Grain	żytni czekoladowy Weyermann®	0.2 kg (3.4%)	65 %	800
Grain	płatki owsiane pełnoziarniste błyskawiczne	0.8 kg (13.8%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (Polishhops) - granulát	25 g	100 min	10 %

## Yeasts

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

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	400 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	15 g	Mash	70 min
Water Agent	chlerek wapnia	4 g	Mash	70 min
Water Agent	gips	1 g	Mash	70 min
Water Agent	Kwas fosforowy 75% (zacier)	5 g	Mash	70 min
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	70 min
Fining	Mech irlandzki	2 g	Boil	15 min

### Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=MBLXBVT>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 113.9 0.0 131.0 69.8 41.7 240.648  
 Mash pH \*: 5.40  
 SO42-/Cl- ratio: 0.6 Very Malty  
 Feb 26, 2020, 2:58 PM