

Owsio Wiesio

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **29.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Oats, Flaked - płatki z łuską z CP	2 kg (36.4%)	40 %	2
Grain	Strzegom Karmel 600	1 kg (18.2%)	68 %	601

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Slant	100 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	5 min

Notes

- Ekstrakcja płatków owsianych z łuska to około 40 procent, a nie 80 jak płatków bez łuski. Płatki

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

obowiązkowo zmielić wraz ze słodami
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