

St.Owsianka

- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **40.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

Steps

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

Mash step by step

- Heat up **32.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|------|
| Grain | BESTMALZ - Bestt Pale Ale | 3 kg (32.3%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Pilsen | 2 kg (21.5%) | 80.5 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (10.8%) | 79 % | 22 |
| Grain | Płatki owsiane | 1 kg (10.8%) | 85 % | 3 |
| Grain | Weyermann - Carawheat | 0.5 kg (5.4%) | 77 % | 97 |
| Grain | Briess - Chocolate Malt | 0.5 kg (5.4%) | 60 % | 690 |
| Grain | Chit Malt | 0.5 kg (5.4%) | 50 % | 2 |
| Grain | castle malting kawowy | 0.4 kg (4.3%) | 75.5 % | 500 |
| Grain | Extra black | 0.3 kg (3.2%) | 65 % | 1400 |
| Grain | Jęczmień palony | 0.1 kg (1.1%) | 55 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Nugget | 20 g | 60 min | 13 % |
| Aroma (end of boil) | hbc 472 | 20 g | 15 min | 9.2 % |

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|---------------------|---------|------|-------|-------|
| Aroma (end of boil) | hbc 472 | 30 g | 5 min | 9.2 % |
|---------------------|---------|------|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 34.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|-------|
| Water Agent | gips piwowarski | 0 g | Boil | 0 min |
| Fining | whirfloc | 0 g | Boil | 0 min |