

## Stout owsiany

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **33.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **27.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.12 kg (38.5%)	80 %	5
Grain	Słód owsiany Viking	1.5 kg (27.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Roasted Barley	0.15 kg (2.7%)	55 %	591
Grain	Castle Malting - Wheat Blanc	0.38 kg (6.9%)	83 %	6
Grain	Strzegom Karmel 600	0.25 kg (4.5%)	68 %	601
Grain	Castle Cafe	0.25 kg (4.5%)	75.5 %	480
Grain	Castle Chocolat	0.35 kg (6.4%)	75 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	19 g	50 min	12.5 %
Boil	Magnum	10 g	50 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar