

# Stout Owsiany

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **36.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale           | 3.25 kg (65.7%) | 79 %  | 6    |
| Grain | Strzegom Karmel 150         | 0.3 kg (6.1%)   | 75 %  | 150  |
| Grain | Strzegom Jęczmień Prażony   | 0.3 kg (6.1%)   | 71 %  | 1000 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (6.1%)   | 68 %  | 1200 |
| Grain | Strzegom Owsiany            | 0.8 kg (16.2%)  | 78 %  | 6    |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Target | 30 g   | 60 min | 9 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Fermentis  |