

# Stout owsiany

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **31**
- SRM **45.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **70C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	castlemalting Pale Ale	4.5 kg (72%)	80 %	9
Grain	Słód Owsiany 0,5kg Castlemalting	0.5 kg (8%)	80 %	5
Grain	Jęczmień palony	0.25 kg (4%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (8%)	73 %	120
Grain	Weyermann - Carafa I	0.15 kg (2.4%)	70 %	900
Grain	Weyermann pszeniczny czekoladowy	0.35 kg (5.6%)	65 %	1100

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	150 ml	Safale

## Extras

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

Type	Name	Amount	Use for	Time
Flavor	Wiśnia	3 g	Secondary	5 day(s)