

# Stout Owsiany

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **37.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (42.4%)	80 %	8
Grain	Słód owsiany Fawcett	1 kg (16.9%)	61 %	5
Grain	Słód Cookie	1 kg (16.9%)	80 %	50
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.5%)	73 %	1001
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (3.4%)	79 %	130
Grain	Płatki owsiane	0.5 kg (8.5%)	60 %	3
Grain	Jęczmień palony	0.2 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	70 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Notes

- gęstwa drożdżowa t58  
4tygodnie leżakowania  
słód czekoladowy 30min  
jęczmień palony 15minut  
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