

STOUT Owsiany

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **33.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (57.4%)	85 %	7
Grain	Toasted Malted Oats	1 kg (16.4%)	80 %	8
Grain	Weyermann - Light Munich Malt	0.6 kg (9.8%)	82 %	14
Grain	Strzegom Czekoladowy jasny	0.3 kg (4.9%)	68 %	400
Grain	Weyermann - Dehusked Carafa III	0.4 kg (6.6%)	70 %	1300
Grain	CRISP - Crystal Extra Light	0.3 kg (4.9%)	74 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	---