

Stout owsiany

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **30.1**
- 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 **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (64%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |
| Grain | Caraaroma | 0.3 kg (6%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.3 kg (6%) | 55 % | 985 |
| Grain | Weyermann - Carafa I | 0.2 kg (4%) | 70 % | 690 |
| Grain | Viking Pale Ale malt | 0.5 kg (10%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Goldings | 15 g | 55 min | 3.1 % |
| Aroma (end of boil) | Goldings | 15 g | 10 min | 3.1 % |
| Boil | Simcoe | 15 g | 55 min | 11.1 % |
| Aroma (end of boil) | Simcoe | 10 g | 15 min | 11.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |