

Stout Owsiany

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **25.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (68.7%) | 79 % | 6 |
| Grain | Caraaroma | 0.45 kg (7.7%) | 78 % | 400 |
| Grain | Strzegom Karmel 600 | 0.12 kg (2.1%) | 68 % | 601 |
| Grain | Oats, Flaked | 1 kg (17.2%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.25 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Admiral | 10 g | 60 min | 14.3 % |
| Boil | Admiral | 10 g | 10 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 10 g | Safale |