

# STOUT OWSIANY

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **37**
- SRM **28.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (78.4%)	80 %	5
Grain	płatki jęczmienne	0.5 kg (9.8%)	60 %	4
Grain	Jęczmień palony	0.4 kg (7.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.9%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	30 g	60 min	10 %
Aroma (end of boil)	Tradition	30 g	15 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis

## Notes

- 15 L wody oaza  
Mar 17, 2024, 10:28 AM