

## Stout owsiany -Browamator zmieniony

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **29.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (72.2%) | 85 %  | 7   |
| Grain | Caraaroma                 | 0.3 kg (6.8%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa II     | 0.13 kg (2.9%) | 70 %  | 837 |
| Grain | Jęczmień palony           | 0.3 kg (6.8%)  | 55 %  | 985 |
| Grain | Płatki owsiane            | 0.5 kg (11.3%) | 60 %  | 3   |

### Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Aroma (end of boil) | Kent Goldings | 30 g   | 15 min | 5.8 %      |
| Boil                | Magnum        | 18 g   | 60 min | 12 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |