

# Stout owsiany II

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **35.1**
- Style **Sweet Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt       | 2 kg (62.5%)    | 80 %  | 5   |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (9.4%)   | 68 %  | 400 |
| Grain | Płatki owsiane             | 0.65 kg (20.3%) | 60 %  | 3   |
| Grain | Jęczmień palony            | 0.25 kg (7.8%)  | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | lunga   | 8 g    | 60 min | 11 %       |
| Boil    | Sybilla | 15 g   | 40 min | 3.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |