stout owsiany nealko 25l

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **26**
- SRM **29.7**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **75 C**, Time **40 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **40 min** at **75C**
- Sparge using **23.3 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	2.5 kg *(59.5%)*	80 %	5
Grain	Strzegom Karmel 150	0.3 kg *(7.1%)*	75 %	150
Grain	Płatki owsiane	0.8 kg *(19%)*	85 %	3
Grain	Jęczmień palony	0.3 kg *(7.1%)*	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg *(7.1%)*	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.