

low stout owies

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **12**
- SRM **39.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **4.4 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Słód owsiany Fawcett | 0.5 kg (34.5%) | 61 % | 5 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.35 kg (24.1%) | 73 % | 1001 |
| Grain | Strzegom Czekoladowy 400 | 0.2 kg (13.8%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.4 kg (27.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 4 g | 60 min | 11 % |