

# Stout Owsiany

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **36.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **60 min** at **69C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (53.2%) | 85 %  | 7    |
| Grain | Belgijski Karmelowy       | 0.75 kg (16%)  | 70 %  | 120  |
| Grain | Słód owsiany Fawcett      | 0.5 kg (10.6%) | 61 %  | 5    |
| Grain | Weyermann - Carafa II     | 0.25 kg (5.3%) | 70 %  | 837  |
| Grain | Jęczmień palony           | 0.2 kg (4.3%)  | 55 %  | 1200 |
| Grain | Płatki owsiane            | 0.5 kg (10.6%) | 60 %  | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 45 min | 10 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 25 ml  | Fermentum Mobile |