

# Owsiany Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **35.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Oats, Flaked	1 kg (20%)	80 %	2
Grain	Strzegom Karmel 150	0.3 kg (6%)	75 %	150
Grain	Kawowy Ciemny Castle Malting	0.2 kg (4%)	75.5 %	500
Grain	Chocolate - Fawcett	0.2 kg (4%)	70 %	1150
Grain	Jęczmień palony - Viking Malt	0.2 kg (4%)	55 %	985
Grain	Black - Fawcett	0.1 kg (2%)	70 %	1450

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka (PL)	20 g	60 min	11.2 %
Boil	lunga (PL)	10 g	60 min	10 %