Owsiano-kawowy Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **33.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **52.7C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(46.2%)*	80 %	5
Grain	Słód owsiany Fawcett	2 kg *(30.8%)*	61 %	5
Grain	Słód czekoladowy	0.25 kg *(3.8%)*	68 %	900
Grain	Special B Malt	0.25 kg *(3.8%)*	65.2 %	315
Grain	Słód Kawowy Ciemny	0.25 kg *(3.8%)*	70 %	500
Grain	Jęczmień palony	0.25 kg *(3.8%)*	55 %	985
Grain	Płatki owsiane	0.5 kg *(7.7%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %
Boil	Marynka	30 g	10 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Kawa - do ustalenia	400 g	Bottling	2 min