

Stout owsiany

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **25.6**
- Style **Sweet Stout**

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 **15 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.2 kg (44.4%)	80 %	4
Grain	Strzegom Monachijski typ I	0.8 kg (29.6%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3.7%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (3.7%)	55 %	985
Grain	Płatki owsiane	0.5 kg (18.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

Notes

- Jęczmień palony dodajemy po uzyskaniu negatywnej próby jodowej i przetrzymujemy ok 10 min.
Jun 9, 2021, 1:00 PM
- Gęstość przed gotowaniem ok 10 blg
Drożdże uwadniamy i zadajemy w temp.24 C

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

Fermentuje my w temp.20 C

Blg końcowe 2-4

Leżakowanie po zabutelkowaniu 4-6 tyg w ciemnym pomieszczeniu w temp.8-12 C

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