

# Stout Owsiany

- Gravity **13.1 BLG**
- ABV ---
- IBU **13**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt | 3.2 kg (71.1%) | 85 %  | 7   |
| Grain   | Caraaroma                 | 0.3 kg (6.7%)  | 78 %  | 400 |
| Grain   | Weyermann - Carafa I      | 0.2 kg (4.4%)  | 70 %  | 690 |
| Grain   | Jęczmień palony           | 0.3 kg (6.7%)  | 55 %  | 985 |
| Adjunct | płatki owsiane            | 0.5 kg (11.1%) | --- % | --- |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Kent Goldings | 15 g   | 55 min | 5.5 %      |
| Boil    | Kent Goldings | 10 g   | 20 min | 5.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |