

# Owsiak in Darkness

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **39.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **46.5 liter(s)**

## Steps

- Temp **67.5 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **33.3 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **40 min** at **67.5C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield  | EBC  |
|-------|----------------------------|----------------|--------|------|
| Grain | Strzegom Pilzneński        | 6.1 kg (45.9%) | 80 %   | 4    |
| Grain | Strzegom Monachijski typ I | 3 kg (22.6%)   | 79 %   | 16   |
| Grain | Strzegom Czekoladowy jasny | 0.8 kg (6%)    | 68 %   | 400  |
| Grain | Castle Cafe                | 0.8 kg (6%)    | 75.5 % | 480  |
| Grain | Jęczmień palony            | 0.6 kg (4.5%)  | 55 %   | 985  |
| Grain | Strzegom Karmel 150        | 0.2 kg (1.5%)  | 75 %   | 150  |
| Grain | Strzegom Barwiący          | 0.3 kg (2.3%)  | 68 %   | 1300 |
| Grain | Oats, Flaked               | 1.5 kg (11.3%) | 80 %   | 2    |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Cascade PL | 150 g  | 45 min | 5.2 %      |
| Boil      | Cascade PL | 50 g   | 10 min | 5.2 %      |
| Whirlpool | Cascade PL | 30 g   | 10 min | 5.2 %      |

## Yeasts

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

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 23 g   | Safale     |

### Extras

| Type  | Name                       | Amount | Use for   | Time     |
|-------|----------------------------|--------|-----------|----------|
| Other | cold brew arabica<br>coffe | 300 g  | Secondary | 1 day(s) |