

Stout Owsiany

- Gravity **15.9 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- 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 **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **72C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (74.6%)	79 %	6
Grain	Oats, Flaked	0.8 kg (11.9%)	80 %	2
Grain	Weyermann - Carafa I	0.3 kg (4.5%)	70 %	690
Grain	Caraaroma	0.4 kg (6%)	78 %	400
Grain	Black Barley (Roast Barley)	0.2 kg (3%)	55 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	45 g	60 min	5.1 %
Boil	Saaz (Czech Republic)	19 g	15 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---