

Stout Owsiany

- Gravity **12.9 BLG**
- ABV ---
- IBU **17**
- SRM **37.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **16.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	0.7 kg (13.5%)	80 %	2
Grain	Caraaroma	0.3 kg (5.8%)	78 %	400
Grain	Viking Pale Ale malt	0.5 kg (9.7%)	80 %	5
Grain	Jęczmień palony	0.28 kg (5.4%)	55 %	985
Grain	Weyermann - Pale Ale Malt	3.2 kg (61.8%)	85 %	7
Grain	Carafa	0.2 kg (3.9%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	12 g	55 min	4 %
Boil	English Golding	18 g	55 min	4.8 %
Boil	English Golding	14 g	20 min	4.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	11 g	Boil	15 min
Water Agent	Gypsum	4 g	Mash	---