Stout Owsiany (Browamator)

- Gravity **12.6 BLG**
- ABV **---**
- IBU **28**
- SRM **44.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.3 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	Płatki owsiane	0.5 kg *(11.1%)*	85 %	3
Grain	Caraaroma	0.3 kg *(6.7%)*	78 %	400
Grain	Jęczmień palony	0.3 kg *(6.7%)*	55 %	985
Grain	Weyermann - Carafa I	0.2 kg *(4.4%)*	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	55 min	4.8 %
Boil	El Dorado	30 g	5 min	15 %

Yeasts

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

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