stowsiany

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **39.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.3 kg *(63.5%)*	82 %	4
Grain	Oats, Flaked	0.8 kg *(15.4%)*	80 %	2
Grain	red ale viking malt	0.5 kg *(9.6%)*	75 %	70
Grain	Jęczmień palony	0.3 kg *(5.8%)*	55 %	985
Grain	weyermann - Pszeniczny Czekoladowy	0.3 kg *(5.8%)*	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---