

Palona Owsianka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **32**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (56.6%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (18.9%) | 79 % | 10 |
| Grain | Caramel Aromatic | 0.25 kg (4.7%) | 78 % | 180 |
| Grain | Oats, Flaked | 0.5 kg (9.4%) | 80 % | 2 |
| Grain | Black Bestmalz | 0.2 kg (3.8%) | 75 % | 1200 |
| Grain | Chockolate Bestmalz | 0.35 kg (6.6%) | 75 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 55 g | 60 min | 5.8 % |

Yeasts

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