#24 Owsiany inaczej

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **29**
- SRM **33.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **35.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **25.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg *(56.6%)*	80 %	5
Grain	Strzegom Monachijski typ II	1.54 kg *(15%)*	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.36 kg *(3.5%)*	68 %	1200
Grain	Płatki owsiane	0.84 kg *(8.2%)*	60 %	3
Grain	Pszeniczny	0.73 kg *(7.1%)*	85 %	4
Grain	Jęczmień palony	0.28 kg *(2.7%)*	55 %	985
Grain	Strzegom Karmel 150	0.35 kg *(3.4%)*	75 %	150
Grain	cookie viking malt	0.35 kg *(3.4%)*	72 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7.05 %
Mash	East Kent Goldings	25 g	10 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Fermentis

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