

# Ale Najpierw Owsianka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **34.1**
- Style **Sweet 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Pale Malt (2 Row) UK        | 4 kg (65.6%)  | 78 %  | 6    |
| Grain | Słód owsiany Fawcett        | 1 kg (16.4%)  | 61 %  | 5    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (8.2%) | 79 %  | 22   |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.9%) | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (4.9%) | 55 %  | 985  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 40 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 10 g   | 5 min  | 5.1 %      |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 250 ml | Fermentum Mobile |