

# Owsiane 2021

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **32.6**
- 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 **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	3.9 kg (66.7%)	80.5 %	5
Grain	Biscuit Malt	0.3 kg (5.1%)	79 %	45
Grain	Strzegom Czekoladowy 400	0.35 kg (6%)	68 %	900
Grain	Fawcett - Crystal	0.25 kg (4.3%)	70 %	213
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Płatki owsiane	0.8 kg (13.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	45 g	60 min	5.5 %