

# Owsianka

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **38.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **33.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (53.1%)	80 %	5
Grain	Strzegom Monachijski typ II	2 kg (17.7%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.4%)	68 %	1200
Grain	Jęczmień palony	0.5 kg (4.4%)	55 %	985
Grain	Płatki owsiane	2 kg (17.7%)	85 %	3
Grain	Strzegom Barwiący	0.3 kg (2.7%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	100 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	60 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	6 g	Mash	---

### Notes

- Płatki zostaną skleikowane i zadane na początku zacierania.  
Słody palone będą również zadane na początku zacierania.  
Gęstwa drożdżowa namnożona na 1 litrze ekstraktu słodowego (suchego).  
*May 13, 2020, 2:13 PM*