

# Owsiany Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **35**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **20.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Dodane przed mash out				
Grain	Weyermann - Carafa I	0.2 kg (4.4%)	70 %	690
Dodane przed mash out				
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer UK	15 g	60 min	8.7 %
Boil	Pioneer UK	15 g	20 min	8.7 %
Boil	Challenger UK	10 g	20 min	6.1 %
Aroma (end of boil)	Challenger UK	5 g	0 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale