

# Owsiany Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **32.7**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67.5 C**, Time **90 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type   | Name                      | Amount         | Yield | EBC |
|--|---------------------------|----------------|-------|-----|
| Grain  | Weyermann - Pale Ale Malt | 3.8 kg (60.4%) | 85 %  | 7   |
| Grain  | Biscuit Malt              | 0.69 kg (11%)  | 79 %  | 45  |
| Grain  | Słód owsiany Fawcett      | 0.6 kg (9.5%)  | 61 %  | 5   |
| Grain  | Jęczmień palony           | 0.6 kg (9.5%)  | 55 %  | 985 |
| cold steeping 48h - 0.5kg<br>0.1 - przed gotowaniem (3h cold steeping) |                           |                |       |     |
| Grain  | Płatki owsiane            | 0.6 kg (9.5%)  | 60 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 60 g   | 60 min | 4.5 %      |

## Yeasts

| Name   | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Safale S-04  | Ale  | Dry  | 11.5 g | Fermentis  |
| Robiony starter od 19 15<br>Zadanie drożdży o 12 30. |      |      |        |            |