

Owsiany stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **27**
- SRM **20.6**
- 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 3 kg (57.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.2%) | 79 % | 16 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (3.8%) | 73 % | 1001 |
| Grain | Płatki owsiane | 0.8 kg (15.4%) | 85 % | 3 |
| Grain | Kawowy ciemny | 0.2 kg (3.8%) | 73 % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |