

Owsiany Stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **22**
- SRM **40.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.7 kg (34.9%)	79 %	6
Grain	Płatki owsiane	0.8 kg (16.4%)	85 %	3
Grain	Strzegom Pilzneński	1.3 kg (26.7%)	80 %	4
Grain	Płatki żytnie	0.2 kg (4.1%)	85 %	3
Grain	Carafa III	0.075 kg (1.5%)	70 %	1034
Grain	Carahell	0.2 kg (4.1%)	77 %	26
Grain	Strzegom karmel 400	0.2 kg (4.1%)	68 %	400
Grain	Strzegom Barwiący	0.2 kg (4.1%)	68 %	1300
Grain	Jęczmień palony	0.1 kg (2.1%)	55 %	985
Grain	Strzegom pszenica prażona	0.1 kg (2.1%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.7 %
Aroma (end of boil)	East Kent Goldings	30 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	---

Notes

- CaCO₃ 3.27 g na zacieranie.
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