

# OWSIANY STOUT

- Gravity **15.2 BLG**
- ABV ---
- IBU **28**
- SRM **38.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (68%)	81 %	4
Grain	Strzegom Karmel 30	0.5 kg (8.5%)	75 %	30
Grain	Carafa II	0.3 kg (5.1%)	70 %	812
Adjunct	PŁATKI OWSIANE	0.4 kg (6.8%)	--- %	---
Grain	Strzegom Czekoladowy ciemny	0.18 kg (3.1%)	68 %	1200
Grain	Monachijski	0.5 kg (8.5%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	10 min	10 %
Boil	Marynka	20 g	55 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Notes

- Czekoladowy ciemny na 15 minut przed końcem.  
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