

# Podwójny owsiany Stout

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **43**
- SRM **41.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **18.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	0.5 kg (8.6%)	60 %	3
Grain	Weyermann pszeniczny jasny	0.7 kg (12.1%)	80 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (34.5%)	85 %	7
Grain	Pilzński	1.5 kg (25.9%)	81 %	3
Grain	pszeniczny czekoladowy Weyermann®	0.1 kg (1.7%)	65 %	1100
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	1100
Grain	Special B Malt	0.3 kg (5.2%)	65.2 %	315
Grain	Caraaroma	0.3 kg (5.2%)	78 %	400
Grain	Weyermann - Carafa I	0.3 kg (5.2%)	70 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Marynka	30 g	60 min	10 %