

Stout owsiany

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- SRM **35.2**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (33.4%)	80 %	5
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.15 kg (3.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4.5%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (2.2%)	55 %	985
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (11.1%)	80 %	3
Grain	Strzegom Monachijski typ I	0.04 kg (0.9%)	79 %	16
Grain	Viking Pilsner malt	1.5 kg (33.4%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.4 %
Boil	Marynka	15 g	10 min	8.4 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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