

# STOUT OWSIANY

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU ---
- SRM **6.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **85 liter(s)**
- Trub loss **10 %**
- Size with trub loss **94.3 liter(s)**
- Boil time **1 min**
- Evaporation rate **10 %/h**
- Boil size **95.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **86.8 liter(s)**
- Total mash volume **117.8 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **20 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **86.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **20 min** at **78C**
- Keep mash **5 min** at **80C**
- Sparge using **39.6 liter(s)** of **76C** water or to achieve **95.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Pale Ale 5.5-7.5 EBC Weyermann® 5 kg	18 kg (58.1%)	79 %	7
Grain	Słód PSZENICZNY STRZEGOM 1kg Viking Malt	12 kg (38.7%)	81 %	7
Grain	Słód KARMELOWY 30 Viking Malt 1kg	1 kg (3.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chmiel Challenger (UK) - 2019 granulát	1 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	MECH IRLANDZKI - Irish Moss 10g klarowanie brzezki	10 g	Boil	10 min

### Notes

- MECH IRLANDZKI NAMOCZONO W CIEPŁEJ WODZIE 30 MIN. PRZED ZADANIEM DO BRZECZKI  
*Feb 24, 2019, 8:11 PM*