

## Stout owsiany

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **31**
- SRM **40.6**
- 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 **40 min**
- Evaporation rate **12 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **28.9 liter(s)**
- Total mash volume **34.7 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

### Mash step by step

- Heat up **28.9 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **2.5 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.6%)	80 %	5
Grain	Płatki owsiane	0.35 kg (6.1%)	60 %	3
Grain	Simpsons - Golden Naked Oats	0.35 kg (6.1%)	73 %	20
Grain	Simpson- Brown	0.3 kg (5.2%)	72 %	180
Grain	Melano Light - Castle Malting	0.25 kg (4.3%)	78 %	40
Grain	wheat chocolat	0.25 kg (4.3%)	77 %	950
Grain	weyermann special W	0.15 kg (2.6%)	75 %	300
Grain	Castle Cafe	0.13 kg (2.2%)	75.5 %	480
Grain	Jęczmień palony	0.5 kg (8.7%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	35 min	4.5 %
Boil	Fuggles	30 g	10 min	4.5 %
Boil	Magnum	10 g	35 min	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	666 ml	Omega