

Stout Owsiany

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **36.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **48 C**, Time **15 min**
- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **60 min** at **69C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (53.2%) | 85 % | 7 |
| Grain | Belgijski Karmelowy | 0.75 kg (16%) | 70 % | 120 |
| Grain | Słód owsiany Fawcett | 0.5 kg (10.6%) | 61 % | 5 |
| Grain | Weyermann - Carafa II | 0.25 kg (5.3%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.2 kg (4.3%) | 55 % | 1200 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 45 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 25 ml | Fermentum Mobile |