

# Stout Owsiany

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **28.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (48.3%)	80 %	5
Grain	Monachijski	1 kg (13.8%)	80 %	16
Grain	Płatki owsiane	1 kg (13.8%)	60 %	3
Grain	Weyermann - Carafa II	0.25 kg (3.4%)	70 %	837
Grain	Weyermann - Carafa III	0.35 kg (4.8%)	70 %	1024
Grain	Słód owsiany Fawcett	0.5 kg (6.9%)	61 %	5
Grain	Caraboby	0.15 kg (2.1%)	--- %	8
Grain	Weyermann - Carawheat	0.5 kg (6.9%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	50 min	13.5 %
Boil	Marynka	10 g	50 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Dry	11.5 g	---

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	Whirflock	1 g	Boil	2 min