

# Stout Owsiany

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **25.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale   | 4 kg (68.7%)   | 79 %  | 6   |
| Grain | Caraaroma           | 0.45 kg (7.7%) | 78 %  | 400 |
| Grain | Strzegom Karmel 600 | 0.12 kg (2.1%) | 68 %  | 601 |
| Grain | Oats, Flaked        | 1 kg (17.2%)   | 80 %  | 2   |
| Grain | Jęczmień palony     | 0.25 kg (4.3%) | 55 %  | 985 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 15 g   | 60 min | 10 %       |
| Boil    | Admiral | 10 g   | 60 min | 14.3 %     |
| Boil    | Admiral | 10 g   | 10 min | 14.3 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 10 g   | Safale     |