

## Stout owsiany

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **34.9**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **30 C**, Time **30 min**
- Temp **46 C**, Time **15 min**
- Temp **51 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **31.7C**
- Add grains
- Keep mash **30 min** at **30C**
- Keep mash **15 min** at **46C**
- Keep mash **10 min** at **51C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.33 kg (70.1%)	80 %	5
Grain	Płatki owsiane	0.42 kg (8.8%)	60 %	3
Grain	Viking Caramel 300	0.25 kg (5.3%)	70 %	300
Grain	Viking Caramel 600	0.25 kg (5.3%)	68 %	600
Grain	Viking Coffe	0.3 kg (6.3%)	68 %	400
Grain	Viking Roasted Barley	0.2 kg (4.2%)	63 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus USA	15 g	60 min	11.6 %
Boil	Lubelski	35 g	10 min	4.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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LalBrew BRY-97 Yeast	Lager	Dry	11.25 g	Fermentis
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