

Stout Owsiany

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **28.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (64.8%) | 80 % | 5 |
| Grain | Monachijski | 0.4 kg (7.4%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (9.3%) | 85 % | 3 |
| Grain | Caraaroma | 0.2 kg (3.7%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (3.7%) | 55 % | 985 |
| Grain | Weyermann - Carafa III | 0.2 kg (3.7%) | 70 % | 1024 |
| Grain | Weyermann Caramunich 3 | 0.2 kg (3.7%) | 76 % | 150 |
| Grain | Biscuit Malt | 0.2 kg (3.7%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Fermentis Safale S-04 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|--------|
| Water Agent | Węglan wapnia | 15 g | Mash | 60 min |