

Stout owsiany -Browamator zmieniony

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **29.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

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

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (72.2%) | 85 % | 7 |
| Grain | Caraaroma | 0.3 kg (6.8%) | 78 % | 400 |
| Grain | Weyermann - Carafa II | 0.13 kg (2.9%) | 70 % | 837 |
| Grain | Jęczmień palony | 0.3 kg (6.8%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (11.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Aroma (end of boil) | Kent Goldings | 30 g | 15 min | 5.8 % |
| Boil | Magnum | 18 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |