

Stout Owsiany II

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **40.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (62.5%)	81 %	4
Grain	Caraaroma	0.3 kg (7.5%)	78 %	400
Grain	Strzegom Karmel 600	0.1 kg (2.5%)	68 %	601
Grain	Płatki owsiane	0.6 kg (15%)	85 %	3
Grain	Jęczmień palony	0.25 kg (6.3%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.25 kg (6.3%)	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	7.8 %
Boil	Challenger	0 g	15 min	5.8 %