

#28 Owsiany resztkowy

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **25**
- SRM **32.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **76.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.8 kg (62.6%)	80 %	5
Grain	Caraaroma	0.8 kg (8.6%)	78 %	400
Grain	Płatki owsiane	0.9 kg (9.7%)	60 %	3
Grain	płatki jęczmienne	1 kg (10.8%)	60 %	4
Grain	Jęczmień palony	0.16 kg (1.7%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.24 kg (2.6%)	70 %	128
Grain	Briess - Chocolate Malt	0.36 kg (3.9%)	60 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Boil	Marynka	15 g	60 min	8.8 %
Mash	East Kent Goldings	25 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis