

46. Stout owsiany

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **41**
- SRM **38.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **13 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (53.2%)	80 %	5
Grain	Słód owsiany Fawcett	1.2 kg (31.9%)	61 %	5
Grain	Weyermann - Dehusked Carafa III	0.1 kg (2.7%)	70 %	1024
Grain	Jęczmień palony	0.06 kg (1.6%)	55 %	985
Grain	Chocolate Malt (UK) (fawcett)	0.2 kg (5.3%)	73 %	887
Grain	Special B Malt	0.2 kg (5.3%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (szyszka własna 2017)	12 g	80 min	13.5 %
Boil	Magnum (szyszka własna 2017)	10 g	10 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Burlington Ale	Ale	Slant	72 ml	WLP
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Notes

- Łuska ryżowa 300g
Wyszło 15blg
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