

Dry stout - z płatkami owsianymi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **43.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 4 kg (76.2%) | 82 % | 4 |
| Grain | Strzegom Karmel 600 | 0.2 kg (3.8%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.4 kg (7.6%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (7.6%) | 68 % | 1200 |
| Grain | Płatki owsiane | 0.25 kg (4.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 27 g | 60 min | 13.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Kawa mocno palona | 50 g | Boil | 10 min |