

Jurek Owsik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **26.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.3 kg (62.2%) | 80 % | 4 |
| Grain | Jęczmień palony | 0.2 kg (5.4%) | 55 % | 985 |
| Grain | Płatki owsiane | 1 kg (27%) | 85 % | 3 |
| Grain | Strzegom Karmel 600 | 0.1 kg (2.7%) | 68 % | 601 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Nugget | 10 g | 60 min | 15 % |
| Boil | East Kent Goldings | 15 g | 30 min | 4.5 % |
| Boil | East Kent Goldings | 10 g | 10 min | 4.5 % |