

# Owiesław

- Gravity **14.3 BLG**
- ABV ---
- IBU **32**
- SRM **36**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.4 kg (63.6%)	79 %	6
Grain	Caraaroma	0.3 kg (5.6%)	78 %	400
Grain	Fawcett Owsiany	0.3 kg (5.6%)	61.5 %	6
Grain	Płatki owsiane	0.6 kg (11.2%)	85 %	3
Grain	Płatki Jęczmienne	0.3 kg (5.6%)	85 %	3
Grain	Czekoladowy	0.2 kg (3.7%)	60 %	788
Grain	Fawcett - Brown	0.15 kg (2.8%)	72 %	180
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	35 g	45 min	8.2 %
Boil	Willamette	15 g	5 min	5 %

## Yeasts

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