

owskiak

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **32**
- SRM **23.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.1 kg (79.5%)	79 %	6
Grain	Płatki owsiane	0.3 kg (7.7%)	85 %	3
Grain	Strzegom Karmel 150	0.3 kg (7.7%)	75 %	150
Grain	Jęczmień palony	0.2 kg (5.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	25 g	60 min	8.2 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	wiórki kokosowe (niesiarkowane)	400 g	Primary	12 day(s)
Flavor	ekstrakt waniliowy	30 g	Primary	14 day(s)
Flavor	laktoza	500 g	Boil	10 min

Notes

- *Sep 29, 2017, 9:53 PM*