

# Owsiak

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **60**
- SRM **37.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.9 liter(s)**
- Total mash volume **51.9 liter(s)**

## Steps

- Temp **67.5 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **38.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **40 min** at **67.5C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (61.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (11.6%)	79 %	16
Grain	Jęczmień palony	0.944 kg (7.3%)	55 %	985
Grain	Strzegom Czekoladowy jasny	0.526 kg (4.1%)	68 %	400
Grain	Strzegom Karmel 600	0.25 kg (1.9%)	68 %	601
Grain	Oats, Flaked	1.5 kg (11.6%)	80 %	2
Grain	Strzegom Barwiący	0.25 kg (1.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook pl	110 g	45 min	10 %
Boil	Chinook pl	50 g	10 min	10 %
Whirlpool	Chinook pl	30 g	10 min	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	23 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Other	cold brew arabica coffe	300 g	Secondary	1 day(s)