

# Owsiak

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **28.6**
- 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 **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **67 C**, Time **120 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (52.6%)	82 %	4
Grain	Strzegom Wiedeński	0.4 kg (7%)	79 %	10
Grain	Weyermann Caramunich 3	0.3 kg (5.3%)	76 %	150
Grain	Fawcett - Pale Chocolate	0.25 kg (4.4%)	71 %	600
Grain	Strzegom Karmel 150	0.5 kg (8.8%)	75 %	150
Grain	Jęczmień palony	0.25 kg (4.4%)	55 %	985
Grain	Płatki owsiane	1 kg (17.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Spalt Select	10 g	90 min	3.4 %
Boil	East Kent Goldings	30 g	90 min	5.1 %
Boil	Cascade	10 g	75 min	6 %

## Yeasts

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