

owsiane

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **39**
- SRM **34.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **80 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (48.8%)	79 %	6
Grain	Strzegom Pilzneński	1 kg (16.3%)	80 %	4
Grain	Słód owsiany Fawcett	1 kg (16.3%)	61.5 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (8.1%)	72.7 %	1001
Grain	Carafa III	0.25 kg (4.1%)	65 %	1300
Grain	Płatki owsiane	0.4 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	45 min	8.8 %
Boil	Marynka	30 g	30 min	8.8 %
Dry Hop	Fuggles	25 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us4	Ale	Dry	11 g	---
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