

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 | --- |
|-----|-----|-----|------|-----|