

# Owsianka

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- Gravity **11.9 BLG**
- ABV ---
- IBU **38**
- SRM **36.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **70 C**, Time **120 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (67.3%)	80 %	4
Grain	Caraaroma	0.5 kg (9.1%)	78 %	400
Grain	Karmelowy Czerwony	0.2 kg (3.6%)	75 %	600
Grain	Oats, Flaked	0.8 kg (14.5%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.6%)	73 %	1001
Grain	Brown Malt (British Chocolate)	0.1 kg (1.8%)	70 %	128

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	70 min	11 %
Boil	Fuggles	20 g	15 min	4.5 %

## Yeasts

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