

Owsianka

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **31.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4 kg (65.6%) | 85 % | 7 |
| Grain | Oats, Flaked | 1 kg (16.4%) | 80 % | 2 |
| Grain | Weyermann - Caraamber | 0.5 kg (8.2%) | 75 % | 65 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (6.6%) | 71 % | 600 |
| Grain | Simpsons - Roasted Barley | 0.2 kg (3.3%) | 70 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sybilla | 50 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |