

# Owsianka

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **32.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	1.6 kg (21.8%)	80 %	2
Grain	Castle Malting - Pilsneński 6-rzędowy	4 kg (54.4%)	80 %	5
Grain	Jęczmień palony	0.4 kg (5.4%)	55 %	985
Grain	Weyermann - Dehusked Carafa I	0.4 kg (5.4%)	70 %	800
Grain	Abbey Castle	0.1 kg (1.4%)	80 %	45
Grain	cafe light - castle malting	0.2 kg (2.7%)	70 %	250
Grain	Weyermann Caramunich 3	0.25 kg (3.4%)	76 %	150
Grain	Wheat, Flaked	0.4 kg (5.4%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	50 g	60 min	8.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - 1056 American Ale	Ale	Slant	300 ml	Wyeast Labs
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