

Owsianka

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **38.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (71.4%)	85 %	7
Grain	Oats, Flaked	0.6 kg (12.2%)	80 %	2
Grain	Strzegom Karmel 30	0.4 kg (8.2%)	75 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2%)	73 %	1000
Grain	Strzegom Jęczmień palony	0.2 kg (4.1%)	55 %	1100
Grain	Strzegom Czekoladowy ciemny	0.1 kg (2%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	10 %

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	10 min

Water Agent	kreda	3 g	Mash	60 min
-------------	-------	-----	------	--------