

# Owsianka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **33**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (42%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (16.8%)	61 %	5
Grain	Płatki owsiane	1 kg (16.8%)	85 %	3
Grain	Pale Cookie Viking	0.5 kg (8.4%)	80 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (5.9%)	73 %	1001
Grain	CastleMalting Kawowy	0.35 kg (5.9%)	77 %	250
Grain	Jęczmień palony	0.25 kg (4.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	25 g	60 min	3.8 %
Boil	Saaz (Czech Republic)	25 g	60 min	3.4 %
Boil	Hallertauer Tradition	25 g	30 min	3.8 %
Boil	Saaz (Czech Republic)	25 g	30 min	3.4 %
Whirlpool	Hallertauer Tradition	50 g	20 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- Jęczmień palony na mashout  
*Mar 9, 2020, 1:46 PM*