

Owsianka

- Gravity **15.1 BLG**
- ABV ---
- IBU **23**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 4.4 kg (66.7%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (7.6%) | 80 % | 6 |
| Adjunct | Oats, Flaked | 0.8 kg (12.1%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.2 kg (3%) | 55 % | 1100 |
| Grain | Czekoladowy | 0.3 kg (4.5%) | 60 % | 1000 |
| Grain | cara crystal | 0.4 kg (6.1%) | 74 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 25 g | 60 min | 4.5 % |
| Boil | Kent Goldings | 25 g | 30 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Other | laktoza | 500 g | Boil | 15 min |