

Owsiany Stout #1 - Browar na Wyżynie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **48.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale (Mariss Otter) Fawcett	2 kg (34.5%)	80 %	8
Grain	wiedeński Viking Malt	1 kg (17.2%)	79 %	9
Grain	brown Fawcett	0.5 kg (8.6%)	72 %	200
Grain	Red Crystal Fawcett	0.5 kg (8.6%)	70 %	400
Grain	Caffe Castle Malting	0.5 kg (8.6%)	75.5 %	500
Grain	Carafa® III Malt Weyermann®	0.3 kg (5.2%)	65 %	1400
Grain	żytni czekoladowy Weyermann®	0.2 kg (3.4%)	65 %	800
Grain	płatki owsiane pełnoziarniste błyskawiczne	0.8 kg (13.8%)	70 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga (Polishhops) - granulát	25 g	100 min	10 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	400 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	15 g	Mash	70 min
Water Agent	chlerek wapnia	4 g	Mash	70 min
Water Agent	gips	1 g	Mash	70 min
Water Agent	Kwas fosforowy 75% (zacier)	5 g	Mash	70 min
Water Agent	Kwas fosforowy 75% (wystadzanie)	2 g	Mash	70 min
Fining	Mech irlandzki	2 g	Boil	15 min

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=MBLXBVT>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 113.9 0.0 131.0 69.8 41.7 240.648
 Mash pH *: 5.40
 SO42-/Cl- ratio: 0.6 Very Malty
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