

Owsiany Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **32.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (71.1%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Caraaroma | 0.3 kg (6.7%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.4%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Pioneer | 15 g | 60 min | 8.6 % |
| Boil | Pioneer | 15 g | 20 min | 8.6 % |