

# owsiany stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **26**

## 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 **75 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **1 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.6 kg (68.6%) | 80 %  | 5    |
| Grain | Caraaroma            | 0.3 kg (5.7%)  | 78 %  | 400  |
| Grain | Płatki owsiane       | 0.6 kg (11.4%) | 85 %  | 3    |
| Grain | Płatki jęczmienne    | 0.3 kg (5.7%)  | 85 %  | 3    |
| Grain | Fawcett chocolate    | 0.2 kg (3.8%)  | 71 %  | 1000 |
| Grain | Fawcett - Brown      | 0.15 kg (2.9%) | 72 %  | 180  |
| Grain | Jęczmień palony      | 0.1 kg (1.9%)  | 55 %  | 985  |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Challenger         | 30 g   | 60 min | 7 %        |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 10 min | 5.1 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| Iutra | Ale  | Slant | 50 ml  | omega labs |