

# Owsiany Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **32.7**
- Style **Oatmeal Stout**

## 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **67.5 C**, Time **90 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.8 kg (60.4%)	85 %	7
Grain	Biscuit Malt	0.69 kg (11%)	79 %	45
Grain	Słód owsiany Fawcett	0.6 kg (9.5%)	61 %	5
Grain	Jęczmień palony	0.6 kg (9.5%)	55 %	985
cold steeping 48h - 0.5kg 0.1 - przed gotowaniem (3h cold steeping)				
Grain	Płatki owsiane	0.6 kg (9.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	60 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis
Robiony starter od 19 15 Zadanie drożdży o 12 30.				