

Owsiany Stout v3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **35.3**
- 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 **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 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 kg (60%) | 80 % | 5 |
| Grain | Oats, Flaked | 1 kg (20%) | 80 % | 2 |
| Grain | Strzegom Karmel 150 | 0.3 kg (6%) | 75 % | 150 |
| Grain | Kawowy Ciemny Castle Malting | 0.2 kg (4%) | 75.5 % | 500 |
| Grain | Chocolate - Fawcett | 0.2 kg (4%) | 70 % | 1150 |
| Grain | Jęczmień palony - Viking Malt | 0.2 kg (4%) | 55 % | 985 |
| Grain | Black - Fawcett | 0.1 kg (2%) | 70 % | 1450 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | lunga (PL)! | 30 g | 60 min | 10.9 % |