

Stout owsiany

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3.5 kg (61.4%)	80 %	4
Grain	Oats, Flaked	1 kg (17.5%)	80 %	2
Grain	Fawcett - Crystal	0.3 kg (5.3%)	70 %	160
Grain	Simpsons - Caramalt	0.3 kg (5.3%)	76 %	69
Grain	Briess - Chocolate Malt	0.3 kg (5.3%)	60 %	690
Grain	Simpsons - Roasted Barley	0.3 kg (5.3%)	70 %	1084

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	6.5 %
Boil	Kent Goldings	15 g	30 min	5 %
Boil	Fuggles	15 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP004 - Irish Ale Yeast	Ale	Liquid	150 ml	White Labs
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