

stout owsiany

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **52.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **14.9 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	1.5 kg (28.8%)	80 %	5
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Płatki owsiane	1.2 kg (23.1%)	85 %	3
Grain	Jęczmień palony	0.7 kg (13.5%)	55 %	985
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150
Grain	Strzegom Pilzneński	0.5 kg (9.6%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	55 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale