

Stout owsiany

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **39**
- SRM **23.5**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2.5 kg (72.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (17.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.25 kg (7.2%) | 55 % | 1000 |
| Grain | Strzegom Czekoladowy 400 | 0.1 kg (2.9%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |