

## Stout Owsiany 2

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **35.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **70 C**, Time **90 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.7%)	81 %	4
Grain	Monachijski	1 kg (17.2%)	80 %	16
Grain	Płatki owsiane	0.8 kg (13.8%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.6%)	68 %	400
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	25 g	60 min	11.2 %
Boil	Lublin (Lubelski)	25 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale