

# Stout Owsiany

- Gravity **12 BLG**
- ABV ---
- IBU **25**
- SRM **32.7**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Bel	2 kg (39.6%)	79 %	3
Grain	Monachijski	1.8 kg (35.6%)	80 %	15
Grain	Oats, Flaked	0.7 kg (13.9%)	80 %	2
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985
Grain	pszeniczny czekoladowy	0.05 kg (1%)	50 %	950
Grain	Chocolate Malt (UK)	0.1 kg (2%)	73 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	10 min	4 %
Boil	Bramling	40 g	55 min	5.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	11 g	Boil	15 min
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