

# Stout Owsiany

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **28.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.15 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt   | 3.5 kg (48.3%) | 80 %  | 5    |
| Grain | Monachijski            | 1 kg (13.8%)   | 80 %  | 16   |
| Grain | Płatki owsiane         | 1 kg (13.8%)   | 60 %  | 3    |
| Grain | Weyermann - Carafa II  | 0.25 kg (3.4%) | 70 %  | 837  |
| Grain | Weyermann - Carafa III | 0.35 kg (4.8%) | 70 %  | 1024 |
| Grain | Słód owsiany Fawcett   | 0.5 kg (6.9%)  | 61 %  | 5    |
| Grain | Caraboby               | 0.15 kg (2.1%) | --- % | 8    |
| Grain | Weyermann - Carawheat  | 0.5 kg (6.9%)  | 77 %  | 97   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Magnum  | 20 g   | 50 min | 13.5 %     |
| Boil    | Marynka | 10 g   | 50 min | 10 %       |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Us-05       | Ale         | Dry         | 11.5 g        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Whirflock   | 1 g           | Boil           | 2 min       |