

Stout Owsiany - BartJan [6]

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **32.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.22 liter(s) / kg**
- Mash size **12.2 liter(s)**
- Total mash volume **17.7 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **12.2 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Fawcett - Pale Chocolate	0.5 kg (9.1%)	71 %	625
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Fawcett - Crystal	0.5 kg (9.1%)	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7.9 %
Boil	Marynka	20 g	30 min	7.9 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Laska wanili	1 g	Secondary	7 day(s)
1 sztuka laski wanili				