

# STOUT OWSIANY BEZ

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **24**
- SRM **34.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (47.5%)	80 %	5
Grain	SŁÓD ORKISZOWY STEIBACH	0.85 kg (13.4%)	70 %	5
Grain	Owsiany 10 EBC Steinbach 1 kg	1 kg (15.8%)	80 %	10
Grain	Płatki	0.3 kg (4.7%)	85 %	3
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.3%)	73 %	1001
Grain	Chocolate Malt (UK)	0.3 kg (4.7%)	73 %	887
Grain	Special B Malt	0.15 kg (2.4%)	65.2 %	315
Grain	Carafa II	0.12 kg (1.9%)	70 %	812
Adjunct	łuska ryżowa	0.2 kg (3.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat SZYSZKA	25 g	60 min	11.2 %
Aroma (end of boil)	Perle szyszka	20 g	0 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	3 pokolenie

### Extras

Type	Name	Amount	Use for	Time
Herb	CZARNY BEZ	50 g	Secondary	2 day(s)

### Notes

- Burzliwa 14dni 16-21°C Cicha 10dni 18°C  
Na 2 ostatnie dni dodam herbatkę z 50 gr. Czarnego bzu do 12L pozostałe 12L bez dodatków.  
*Apr 1, 2020, 10:13 AM*