

## Stout owsiany -Browamator zmieniony

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **29.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.7 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (72.2%)	85 %	7
Grain	Caraaroma	0.3 kg (6.8%)	78 %	400
Grain	Weyermann - Carafa II	0.13 kg (2.9%)	70 %	837
Grain	Jęczmień palony	0.3 kg (6.8%)	55 %	985
Grain	Płatki owsiane	0.5 kg (11.3%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Kent Goldings	30 g	15 min	5.8 %
Boil	Magnum	18 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis