

stout owsiany nealko 25l

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **26**
- SRM **29.7**
- 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 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **75 C**, Time **40 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **84.2C**
- Add grains
- Keep mash **40 min** at **75C**
- Sparge using **23.3 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 | 2.5 kg (59.5%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.3 kg (7.1%) | 75 % | 150 |
| Grain | Płatki owsiane | 0.8 kg (19%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.3 kg (7.1%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (7.1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |