

# Stout Owsiany

- Gravity **13.8 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **4 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **4 min** at **76C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

| Type    | Name                        | Amount         | Yield | EBC  |
|---------|-----------------------------|----------------|-------|------|
| Grain   | Pale Ale                    | 3 kg (49.7%)   | 81 %  | 4    |
| Grain   | Pilzński                    | 1 kg (16.6%)   | 81 %  | 4    |
| Grain   | Chit Malt                   | 0.6 kg (9.9%)  | 50 %  | 2    |
| Grain   | Strzegom Karmel 150         | 0.4 kg (6.6%)  | 75 %  | 150  |
| Adjunct | płatki owsiane błyskawiczne | 0.4 kg (6.6%)  | 70 %  | 3    |
| Grain   | Weyermann - Carafa III      | 0.3 kg (5%)    | 70 %  | 1024 |
| Grain   | Czekoladowy                 | 0.3 kg (5%)    | 60 %  | 1200 |
| Grain   | Jęczmień palony             | 0.04 kg (0.7%) | 55 %  | 1333 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 7.5 %      |
| Boil    | Fuggles           | 20 g   | 60 min | 4.9 %      |
| Boil    | Willamette        | 20 g   | 30 min | 6.2 %      |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 3.2 %      |

## Yeasts

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

## Notes

- brzeczka na pół (chmiele na pół) i druga paczka z 200g śliwki łąckiej  
*Aug 30, 2015, 10:38 PM*