

Stout owsowy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **46.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (57.1%)	80 %	5
Grain	Płatki owsiane	0.5 kg (14.3%)	60 %	3
Grain	Słód owsiany Fawcett	0.3 kg (8.6%)	61 %	5
Grain	Caraaroma	0.25 kg (7.1%)	78 %	400
Grain	Carafa III	0.2 kg (5.7%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2.9%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (4.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

Extras

Type	Name	Amount	Use for	Time
Flavor	suszone jagody	1000 g	Secondary	5 day(s)