

Stout owsowy

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **51.5**
- 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 **9.5 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

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

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **6.9 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 (63.5%)	80 %	5
Grain	Słód owsiany Fawcett	0.15 kg (4.8%)	61 %	5
Grain	Carafa III	0.2 kg (6.3%)	70 %	1034
Grain	Caraaroma	0.25 kg (7.9%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (3.2%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (4.8%)	55 %	985
Grain	Fawcett - Żytni Czekoladowy	0.1 kg (3.2%)	73 %	1001
Grain	Płatki owsiane	0.2 kg (6.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	30 min	10 %
Boil	East Kent Goldings	15 g	5 min	5.1 %

Yeasts

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