

# stowsiany

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **28**
- SRM **37.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.9 kg (54.2%)	80 %	5
Grain	Oats, Flaked	0.6 kg (11.2%)	80 %	2
Grain	red ale viking malt	0.4 kg (7.5%)	75 %	70
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	985
Grain	weyermann - Pszeniczny Czekoladowy	0.3 kg (5.6%)	73 %	1001
Grain	Słód owsiany viking malt	0.9 kg (16.8%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---