

# Świąteczny stout owsiany

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **22**
- SRM **43.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle malting - Maris Otter	1.7 kg (40%)	81 %	6
Grain	Wiedeński	0.5 kg (11.8%)	79 %	10
Grain	Płatki owsiane	0.5 kg (11.8%)	60 %	3
Grain	Słód owsiany	0.4 kg (9.4%)	61 %	5
Grain	Pszeniczny	0.2 kg (4.7%)	85 %	4
Grain	Special B Malt	0.15 kg (3.5%)	65.2 %	315
Grain	Biscuit Malt	0.15 kg (3.5%)	79 %	45
Grain	Brown Malt (British Chocolate)	0.1 kg (2.4%)	70 %	128
Grain	Pszeniczny Czekoladowy	0.3 kg (7.1%)	73 %	1001
Grain	Weyermann - Carafa I	0.15 kg (3.5%)	70 %	690
Grain	Jęczmień palony	0.1 kg (2.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8 g	Fermentis

## Notes

- Słody palone dodane na początku przerwy 72 stopnie.  
*Oct 27, 2022, 11:14 PM*