

znow ten owies...

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **38.1**
- 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 **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **75C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (58.8%)	80.5 %	4
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.3 kg (5.9%)	74 %	788
Grain	Fawcett - Brown	0.3 kg (5.9%)	72 %	180
Grain	Strzegom Monachijski typ II	0.7 kg (13.7%)	79 %	22
Grain	Oats, Flaked	0.5 kg (9.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	15 g	60 min	12 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	300 ml	Fermentum Mobile