Stout owsainy

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **24**
- SRM **20.9**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1 kg *(19.8%)*	80 %	16
Grain	Strzegom Pilzneński	1 kg *(19.8%)*	80 %	4
Grain	Rahr - Red Wheat Malt	0.3 kg *(6%)*	75 %	75
Grain	Brown Malt (British Chocolate)	0.22 kg *(4.4%)*	70 %	200
Grain	Płatki owsiane	1 kg *(19.8%)*	60 %	3
Grain	Strzegom Pale Ale	1 kg *(19.8%)*	79 %	6
Grain	Jęczmień palony	0.12 kg *(2.4%)*	55 %	985
Grain	Caramel 150	0.25 kg *(5%)*	75 %	150
Grain	Caramel ale	0.15 kg *(3%)*	77 %	9

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Mangrove Jack's M42 New World Strong Ale	Ale	Slant	100 ml	Mangrove Jack's