Stout owsiany II

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **35.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.2 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 *(62.5%)*	80 %	5
Grain	Strzegom Czekoladowy jasny	0.3 kg *(9.4%)*	68 %	400
Grain	Płatki owsiane	0.65 kg *(20.3%)*	60 %	3
Grain	Jęczmień palony	0.25 kg *(7.8%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	8 g	60 min	11 %
Boil	Sybilla	15 g	40 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

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