

#31 Owsiany

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **29**
- SRM **28.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **24.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (64.6%)	80 %	5
Grain	Caraaroma	0.6 kg (7.5%)	78 %	400
Grain	Płatki owsiane	1 kg (12.4%)	60 %	3
Grain	płatki jęczmienne	0.5 kg (6.2%)	60 %	4
Grain	Jęczmień palony	0.16 kg (2%)	55 %	985
Grain	Brown Malt (British Chocolate)	0.27 kg (3.4%)	70 %	128
Grain	Fawcett - Pale Chocolate	0.32 kg (4%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	7.8 %
Boil	Goldings	25 g	10 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	55 min

Notes

- kleikowanie przed zacieraniem
słody specjalnie po 30 minutach - razem z kredą - gips piwowarski 5g
gęstwa z ostatniej warki
start w zimnym, kontynuacja w cieplejszym
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