

Dry stout - z płatkami owsianymi

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **43.9**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **58 C**, Time **10 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **64.3C**
- Add grains
- Keep mash **10 min** at **58C**
- Keep mash **60 min** at **68C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (76.2%)	82 %	4
Grain	Strzegom Karmel 600	0.2 kg (3.8%)	68 %	601
Grain	Jęczmień palony	0.4 kg (7.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.4 kg (7.6%)	68 %	1200
Grain	Płatki owsiane	0.25 kg (4.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	27 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa mocno palona	50 g	Boil	10 min