

# Koko owsiany stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **23**
- SRM **29.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Sugar	laktoza	0.25 kg (4.5%)	85 %	---
Grain	Weyermann - Pale Ale Malt	3.2 kg (57.7%)	85 %	7
Grain	Płatki owsiane	0.9 kg (16.2%)	85 %	3
Grain	Caraaroma	0.3 kg (5.4%)	78 %	400
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (3.6%)	70 %	690
Grain	Żytni	0.4 kg (7.2%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	30 g	55 min	4.8 %
Boil	Willamette	20 g	55 min	5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	lukrecja korzeń	20 g	Boil	15 min
Flavor	wiórki kokosowe prażone	600 g	Secondary	14 day(s)
Flavor	american oak chips	20 g	Secondary	14 day(s)
Spice	laska wanilii	80 g	Secondary	14 day(s)

## Notes

- płatki żytnie błyskawiczne 0,4 kg  
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