

## low stout owies

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- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **12**
- SRM **39.5**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.8 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **4.4 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	0.5 kg (34.5%)	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.35 kg (24.1%)	73 %	1001
Grain	Strzegom Czekoladowy 400	0.2 kg (13.8%)	68 %	400
Grain	Płatki owsiane	0.4 kg (27.6%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	11 %