

#MPPD Stout Owsiany v.2

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **28.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

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

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|------|
| Grain | Castle Malting - Pilszeński 2-rzędowy | 1 kg (45.5%) | 80 % | 4 |
| Grain | Simpsons - Maris Otter | 0.5 kg (22.7%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (18.2%) | 85 % | 3 |
| Grain | Fawcett - Dark Crystal | 0.1 kg (4.5%) | 71 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.1 kg (4.5%) | 71 % | 600 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (4.5%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 16 g | 60 min | 4.5 % |
| Boil | Lublin (Lubelski) | 13 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 400 ml | Wyeast Labs |

Extras

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

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Węglan wapnia | 1.6 g | Mash | 60 min |
| Water Agent | Siarczan wapnia | 0.5 g | Mash | 60 min |
| Water Agent | Chlorek sodu | 0.1 g | Mash | 60 min |

Notes

- Profil wody: <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=HJX82HT>
~100mld drożdży
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