

#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 **BREWNESS.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>
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