

# Owsiana kałamarnica (zestaw Piwoszarnia)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **42**
- SRM **22.2**
- Style **Oatmeal 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 **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Słód Pilznieński Strzegom        | 4 kg (65.6%)   | --- % | 4    |
| Grain | Słód Monachijski typ II Strzegom | 1.5 kg (24.6%) | --- % | 20   |
| Grain | Słód karmelowy 600 Strzegom      | 0.2 kg (3.3%)  | --- % | 600  |
| Grain | Jęczmień prażony Strzegom        | 0.2 kg (3.3%)  | --- % | 1000 |
| Grain | Płatki owsiane                   | 0.2 kg (3.3%)  | --- % | 3    |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 50 g   | 60 min | 8.5 %      |

## Yeasts

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