

Owsianka

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **27**
- SRM **38.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.9 liter(s)**
- Total mash volume **45.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 6 kg (53.1%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ II | 2 kg (17.7%) | 79 % | 22 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.4%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.5 kg (4.4%) | 55 % | 985 |
| Grain | Płatki owsiane | 2 kg (17.7%) | 85 % | 3 |
| Grain | Strzegom Barwiący | 0.3 kg (2.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 100 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 60 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|------|
| Water Agent | Gips | 6 g | Mash | --- |

Notes

- Płatki zostaną skleikowane i zadane na początku zacierania.
Słody palone będą również zadane na początku zacierania.
Gęstwa drożdżowa namnożona na 1 litrze ekstraktu słodowego (suchego).
May 13, 2020, 2:13 PM