

# Owsianka

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **49.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Oats, Flaked	1 kg (15.4%)	80 %	2
Grain	Strzegom Barwiący	0.5 kg (7.7%)	68 %	1300
Grain	Czekoladowy	0.5 kg (7.7%)	60 %	788
Grain	Strzegom Karmel 600	0.5 kg (7.7%)	68 %	601
Grain	Weyermann - Pale Ale Malt	4 kg (61.5%)	85 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	60 min	4 %
Aroma (end of boil)	Hallertau Blanc	20 g	0 min	11 %
Dry Hop	Hallertau Blanc	30 g	7 day(s)	11 %

## Yeasts

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

## 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	Kwas mlekowy	5 g	Boil	60 min