

owsianka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **32.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (44.4%)	79 %	6
Grain	Płatki owsiane	1 kg (14.8%)	85 %	3
Grain	Monachijski	2 kg (29.6%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (3.7%)	73 %	1001
Grain	Carafa II	0.25 kg (3.7%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	15 g	Danstar