

# owsianka stout

- Gravity **13.6 BLG**
- ABV ---
- IBU **33**
- SRM **32.1**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	1.2 kg (24%)	85 %	3
Grain	Strzegom Pilzneński	2.75 kg (55%)	80 %	4
Grain	Strzegom Czekoladowy ciemny	0.2 kg (4%)	68 %	1200
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Strzegom Karmel 30	0.25 kg (5%)	75 %	30
Grain	Strzegom Pale Ale	0.5 kg (10%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	40 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- 12 blg - burzliwa tydzień 3blg  
cicha tydzień  
zabutelkowano 18.10.16r  
dodano 3,4 g glukozy na 0,5l  
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