

# 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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