

# Owsianka v2

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **45**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **30 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Płatki owsiane	1 kg (28.6%)	85 %	3
Grain	CastleMalting Kawowy	0.5 kg (14.3%)	77 %	250
Grain	Jęczmień palony	0.5 kg (14.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.5 %
Boil	East Kent Goldings	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis