

# Owsiankoza

- Gravity **14 BLG**
- ABV ---
- IBU **29**
- SRM **50.2**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter	2 kg (35.7%)	80.3 %	6
Grain	Strzegom Pilzneński	1 kg (17.9%)	80 %	4
Grain	Crystal Light	0.6 kg (10.7%)	75 %	170
Grain	Owsiany	1 kg (17.9%)	75 %	10
Grain	Carafa III	0.2 kg (3.6%)	70 %	1034
Grain	bestmalz chocolate	0.4 kg (7.1%)	75 %	900
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	lunga	20 g	30 min	11 %

## Yeasts

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