

# Owsiany Stout 12BLG

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- Gravity **11.7 BLG**
- ABV ---
- IBU **21**
- SRM **31.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **1 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3.5 kg (81.4%)	81 %	4
Grain	Karmelowy żytni Strzegom	0.5 kg (11.6%)	75 %	150
Grain	Carafa III	0.3 kg (7%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Oak Chips	400 g	Mash	10 min