

Słodki Stout Owsiany

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **38.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

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

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|------|
| Grain | Castle Pale Ale | 2.5 kg (65.8%) | 80 % | 8 |
| Grain | Słód owsiany Fawcett | 0.5 kg (13.2%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (5.3%) | 85 % | 3 |
| Grain | Czekoladowy | 0.1 kg (2.6%) | 60 % | 788 |
| Grain | Carafa III | 0.25 kg (6.6%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.05 kg (1.3%) | 55 % | 985 |
| Sugar | Laktoza | 0.2 kg (5.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Equinox | 5 g | 60 min | 14.5 % |
| Boil | Własne hodowla | 15 g | 30 min | 8 % |

Yeasts

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