

Stout Owsiany

- Gravity **12 BLG**
- ABV ---
- IBU **25**
- SRM **32.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilsner (2 Row) Bel | 2 kg (39.6%) | 79 % | 3 |
| Grain | Monachijski | 1.8 kg (35.6%) | 80 % | 15 |
| Grain | Oats, Flaked | 0.7 kg (13.9%) | 80 % | 2 |
| Grain | Caraaroma | 0.2 kg (4%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.2 kg (4%) | 55 % | 985 |
| Grain | pszeniczny czekoladowy | 0.05 kg (1%) | 50 % | 950 |
| Grain | Chocolate Malt (UK) | 0.1 kg (2%) | 73 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Fuggles | 30 g | 10 min | 4 % |
| Boil | Bramling | 40 g | 55 min | 5.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|------|------|--------|
| Fining | Mech Irlandzki | 11 g | Boil | 15 min |
|--------|----------------|------|------|--------|