

Stout owsiany

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **29**
- SRM **58.3**
- 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 **3.3 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **60 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **60 min** at **72C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	1 kg (14.8%)	81 %	6
Grain	Słód owsiany Fawcett	1.5 kg (22.2%)	61 %	5
Grain	Brown Malt (British Chocolate)	1 kg (14.8%)	70 %	128
Grain	Simpsons - Crystal Rye	0.5 kg (7.4%)	73 %	200
Grain	Melanoiden Malt	0.5 kg (7.4%)	80 %	39
Grain	Chocolate Fawcett	0.5 kg (7.4%)	73 %	1200
Grain	Weyermann - enzymatyczny	0.5 kg (7.4%)	80 %	6
Grain	Weyermann - Carafa I Specjal	0.25 kg (3.7%)	70 %	690
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	20 g	50 min	11 %
Boil	Kent Goldings	20 g	10 min	5.5 %
Boil	Fuggles	20 g	10 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	kreda	5 g	Mash	60 min
Water Agent	chlorek wapnia	6 g	Mash	60 min
Water Agent	sól	4 g	Mash	60 min

Notes

- łyżeczka soli
Nov 17, 2019, 11:00 AM