

STOUT OWSIANY

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **26**
- SRM **34.2**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (29.6%)	80 %	5
Grain	Strzegom Monachijski typ II	2.5 kg (37%)	79 %	22
Grain	Strzegom Karmel 30	0.25 kg (3.7%)	75 %	30
Grain	Barwiący	0.15 kg (2.2%)	55 %	985
Grain	Jęczmień palony	0.1 kg (1.5%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.15 kg (2.2%)	68 %	1200
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Grain	Strzegom pszenica prażona	0.2 kg (3%)	70 %	1000
Grain	cookie	1 kg (14.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	4.5 %
Boil	saaz	50 g	20 min	3 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11.5 g	---