

# Stout owsiany

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **38.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **59.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC  |
|-------|-----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt  | 3.8 kg (62.3%) | 80 %  | 5    |
| Grain | Carabody Viking       | 0.5 kg (8.2%)  | 75 %  | 8    |
| Grain | Chocolat Castle       | 0.5 kg (8.2%)  | 75 %  | 1000 |
| Grain | Brown Simpsons Malt   | 0.5 kg (8.2%)  | 68 %  | 510  |
| Grain | Oat Castle Malting    | 0.25 kg (4.1%) | 80 %  | 5    |
| Grain | Oats, Flaked          | 0.4 kg (6.6%)  | 80 %  | 2    |
| Grain | Roasted Barley Castle | 0.15 kg (2.5%) | 65 %  | 1250 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 35 g   | 50 min | 5.3 %      |
| Boil    | Fuggles | 30 g   | 20 min | 5.3 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                           |     |       |         |                  |
|---------------------------|-----|-------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 1000 ml | Fermentum Mobile |
|---------------------------|-----|-------|---------|------------------|

### Extras

| Type  | Name | Amount | Use for | Time   |
|-------|------|--------|---------|--------|
| Spice | sól  | 7 g    | Boil    | 20 min |