

# Stout Owsiany

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **29**
- SRM **36.3**
- 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 **20 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.25 kg (65.7%)	79 %	6
Grain	Strzegom Karmel 150	0.3 kg (6.1%)	75 %	150
Grain	Strzegom Jęczmień Prażony	0.3 kg (6.1%)	71 %	1000
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.1%)	68 %	1200
Grain	Strzegom Owsiany	0.8 kg (16.2%)	78 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	30 g	60 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Fermentis