

## Stout owsiany

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- Gravity **11.7 BLG**
- ABV ---
- IBU **28**
- SRM **41.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **9.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC  |
|-------|---------------------|-----------------|-------|------|
| Grain | Pilzneński          | 0.95 kg (43.8%) | 81 %  | 4    |
| Grain | Monachijski         | 0.55 kg (25.3%) | 80 %  | 16   |
| Grain | Strzegom Karmel 600 | 0.1 kg (4.6%)   | 68 %  | 601  |
| Grain | Jęczmień palony     | 0.1 kg (4.6%)   | 55 %  | 985  |
| Grain | płatki owsiane      | 0.4 kg (18.4%)  | --- % | 0    |
| Grain | Strzegom Barwiący   | 0.07 kg (3.2%)  | 68 %  | 1300 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 25 g   | 60 min | 4.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 5 g    | Safale     |