

## 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