

## Stout owsiany III

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **38**
- Style **Sweet 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 **10.3 liter(s)**
- Total mash volume **13.3 liter(s)**

### Steps

- Temp **68 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **10.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **55 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (54.2%)	80 %	5
Grain	Strzegom Czekoladowy jasny	0.2 kg (6.8%)	68 %	400
Grain	Strzegom Karmel 600	0.1 kg (3.4%)	68 %	601
Grain	Płatki owsiane	0.6 kg (20.3%)	60 %	3
Grain	Jęczmień palony	0.25 kg (8.5%)	55 %	985
Grain	Karmelowy Czerwony	0.2 kg (6.8%)	75 %	59

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	8 g	60 min	11 %
Boil	East Kent Goldings	10 g	40 min	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis