

Stout owsiany, mocny

- Gravity **19.6 BLG**
- ABV ---
- IBU **29**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

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

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (63.4%)	79 %	6
Grain	Simpsons - Crystal Medium	0.4 kg (5.6%)	70 %	160
Grain	Strzegom Czekoladowy ciemny	0.5 kg (7%)	68 %	1200
Grain	Oats, Flaked	1 kg (14.1%)	80 %	2
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Biscuit Malt	0.4 kg (5.6%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	huell melon	10 g	60 min	9.3 %
Boil	huell melon	20 g	30 min	9.3 %
Boil	huell melon	20 g	15 min	9.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Other	płatki dębowe	50 g	Secondary	5 day(s)
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