

## Stout owsiany sweet

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **17**
- SRM **31.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **13.7 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **1 min** at **76C**
- Sparge using **6.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.1 kg (33.3%)	80 %	4
Grain	Strzegom Monachijski typ I	1.2 kg (36.4%)	79 %	16
Grain	Strzegom Karmel 600	0.1 kg (3%)	68 %	601
Grain	Strzegom Barwiący	0.1 kg (3%)	68 %	1300
Grain	Płatki owsiane	0.45 kg (13.6%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.25 kg (7.6%)	76.1 %	0
Grain	Strzegom Czekoladowy ciemny	0.1 kg (3%)	68 %	1200

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Cukier kandyzowany	0.25 g	Primary	2 day(s)