

Stout owsowy

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **46.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (57.1%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (14.3%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.3 kg (8.6%) | 61 % | 5 |
| Grain | Caraaroma | 0.25 kg (7.1%) | 78 % | 400 |
| Grain | Carafa III | 0.2 kg (5.7%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (2.9%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.15 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 30 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | suszone jagody | 1000 g | Secondary | 5 day(s) |