

# Wędzony Stout Owsiany Konkursowy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **30.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (54.5%)	81 %	6
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Rauch Malt (Germany)	0.5 kg (9.1%)	81 %	4
Grain	Chocolate Malt (UK)	0.5 kg (9.1%)	73 %	887
Grain	Roasted Barley	0.5 kg (9.1%)	55 %	591
Grain	Caramel/Crystal Malt - 10L	0.5 kg (9.1%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	43 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale