

# OWS

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **24**
- SRM **35.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.72 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	3 kg (45.5%)	80 %	8
Grain	Monachijski	1 kg (15.2%)	80 %	16
Grain	Casle Malting Whisky Nature	1 kg (15.2%)	85 %	4
Grain	Czekoladowy	0.4 kg (6.1%)	60 %	788
Grain	Castle Cafe	0.4 kg (6.1%)	75.5 %	480
Grain	Briess - Black Malt	0.2 kg (3%)	55 %	985
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	40 g	60 min	5.5 %
Aroma (end of boil)	Kent Goldings	10 g	15 min	5.5 %

## Yeasts

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