

Owsiak

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **28.6**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **120 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **120 min** at **67C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (52.6%) | 82 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (7%) | 79 % | 10 |
| Grain | Weyermann Caramunich 3 | 0.3 kg (5.3%) | 76 % | 150 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (4.4%) | 71 % | 600 |
| Grain | Strzegom Karmel 150 | 0.5 kg (8.8%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.25 kg (4.4%) | 55 % | 985 |
| Grain | Płatki owsiane | 1 kg (17.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Hallertau Spalt Select | 10 g | 90 min | 3.4 % |
| Boil | East Kent Goldings | 30 g | 90 min | 5.1 % |
| Boil | Cascade | 10 g | 75 min | 6 % |

Yeasts

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