

# Owsianka

---

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **25**
- SRM **31.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (65.6%)	85 %	7
Grain	Oats, Flaked	1 kg (16.4%)	80 %	2
Grain	Weyermann - Caraamber	0.5 kg (8.2%)	75 %	65
Grain	Fawcett - Pale Chocolate	0.4 kg (6.6%)	71 %	600
Grain	Simpsons - Roasted Barley	0.2 kg (3.3%)	70 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	50 g	30 min	6 %

## Yeasts

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