

owsianka

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **32.3**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3 kg (44.4%) | 79 % | 6 |
| Grain | Płatki owsiane | 1 kg (14.8%) | 85 % | 3 |
| Grain | Monachijski | 2 kg (29.6%) | 80 % | 16 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (3.7%) | 68 % | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (3.7%) | 73 % | 1001 |
| Grain | Carafa II | 0.25 kg (3.7%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 15 g | Danstar |