

# Owsianka na mleku

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **35.1**
- 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 **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (66.7%) | 85 %  | 7   |
| Grain | Płatki owsiane            | 0.5 kg (10.4%) | 85 %  | 3   |
| Grain | Weyermann - Caraamber     | 0.3 kg (6.3%)  | 75 %  | 65  |
| Grain | Weyermann - Carafa I      | 0.2 kg (4.2%)  | 70 %  | 690 |
| Grain | Jęczmień palony           | 0.3 kg (6.3%)  | 55 %  | 985 |
| Grain | Weyermann - Carafa II     | 0.3 kg (6.3%)  | 70 %  | 837 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 20 g   | 55 min | 5.1 %      |
| Boil    | East Kent Goldings | 10 g   | 20 min | 5.1 %      |

## Yeasts

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

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name    | Amount | Use for | Time   |
|-------|---------|--------|---------|--------|
| Other | Laktoza | 500 g  | Boil    | 15 min |

### Notes

- chyba zacierałem w zbyt wysokiej temp. bo piwo odfermentowało do 5.9 BLG  
*Feb 13, 2018, 12:25 PM*