

Owsiany Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **32.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Weyermann - Carafa I	0.2 kg (4.4%)	70 %	690
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	15 g	60 min	8.6 %
Boil	Pioneer	15 g	20 min	8.6 %