

Owsiany Stout

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **32.7**
- 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 **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67.5 C**, Time **90 min**
- Temp **78 C**, Time **10 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **90 min** at **67.5C**
- Keep mash **10 min** at **78C**
- Keep mash **60 min** at **100C**
- Sparge using **12.7 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 | 3.8 kg (60.4%) | 85 % | 7 |
| Grain | Biscuit Malt | 0.69 kg (11%) | 79 % | 45 |
| Grain | Słód owsiany Fawcett | 0.6 kg (9.5%) | 61 % | 5 |
| Grain | Jęczmień palony | 0.6 kg (9.5%) | 55 % | 985 |
| cold steeping 48h - 0.5kg 0.1 - przed gotowaniem (3h cold steeping) | | | | |
| Grain | Płatki owsiane | 0.6 kg (9.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 60 g | 60 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
| Robiony starter od 19 15 Zadanie drożdży o 12 30. | | | | |