

# Owsiany stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **20.6**
- 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 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (19.2%)	79 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (3.8%)	73 %	1001
Grain	Płatki owsiane	0.8 kg (15.4%)	85 %	3
Grain	Kawowy ciemny	0.2 kg (3.8%)	73 %	500

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale