

# Owsiany stout

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- 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     |