

# Słodki Stout Owsiany

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **29**
- SRM **38.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (65.8%)	80 %	8
Grain	Słód owsiany Fawcett	0.5 kg (13.2%)	61 %	5
Grain	Płatki owsiane	0.2 kg (5.3%)	85 %	3
Grain	Czekoladowy	0.1 kg (2.6%)	60 %	788
Grain	Carafa III	0.25 kg (6.6%)	70 %	1034
Grain	Jęczmień palony	0.05 kg (1.3%)	55 %	985
Sugar	Laktoza	0.2 kg (5.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	60 min	14.5 %
Boil	Własne hodowla	15 g	30 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale