

## stout 5 owsiany

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **9.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **66 C**, Time **180 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **180 min** at **66C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (56.6%)	80 %	7
Grain	Czekoladowy	0.1 kg (1.9%)	60 %	788
Grain	Karmelowy Czerwony	0.3 kg (5.7%)	75 %	59
Grain	Płatki owsiane	1.5 kg (28.3%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (3.8%)	76.1 %	0
Dry Extract	WES ekstrakt słodowy jasny	0.2 kg (3.8%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	30 min	10.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---