

Stout owsiany

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Pale Ale | 3.5 kg (61.4%) | 80 % | 4 |
| Grain | Oats, Flaked | 1 kg (17.5%) | 80 % | 2 |
| Grain | Fawcett - Crystal | 0.3 kg (5.3%) | 70 % | 160 |
| Grain | Simpsons - Caramalt | 0.3 kg (5.3%) | 76 % | 69 |
| Grain | Briess - Chocolate Malt | 0.3 kg (5.3%) | 60 % | 690 |
| Grain | Simpsons - Roasted Barley | 0.3 kg (5.3%) | 70 % | 1084 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Challenger | 40 g | 60 min | 6.5 % |
| Boil | Kent Goldings | 15 g | 30 min | 5 % |
| Boil | Fuggles | 15 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------|-----|--------|--------|------------|
| WLP004 - Irish Ale Yeast | Ale | Liquid | 150 ml | White Labs |
|--------------------------|-----|--------|--------|------------|