

## stout owsiany

- Gravity **18.9 BLG**
- ABV **8.2 %**
- IBU **41**
- SRM **56**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 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 **67 C**, Time **60 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2.75 kg (52.9%)	80.5 %	6
Grain	Płatki owsiane	1 kg (19.2%)	85 %	3
Grain	Słód owsiany Fawcett	0.5 kg (9.6%)	61 %	5
Grain	Chocolate Malt (UK)	0.4 kg (7.7%)	73 %	887
Grain	Carafa III	0.4 kg (7.7%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (2.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale