

Stout owsiany

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **43**
- SRM **31.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (48.9%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (32.6%)	80 %	20
Grain	Carafa II	0.28 kg (4.6%)	70 %	812
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	Jęczmień palony	0.35 kg (5.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	13.2 %
Boil	Mosaic	20 g	20 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	800 ml	Fermentum Mobile