

## Stout owsiany

---

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **26**
- SRM **38.8**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.1 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **66 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25 liter(s)** of strike water to **59.3C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (62.3%)	80 %	5
Grain	Carabody Viking	0.5 kg (8.2%)	75 %	8
Grain	Chocolat Castle	0.5 kg (8.2%)	75 %	1000
Grain	Brown Simpsons Malt	0.5 kg (8.2%)	68 %	510
Grain	Oat Castle Malting	0.25 kg (4.1%)	80 %	5
Grain	Oats, Flaked	0.4 kg (6.6%)	80 %	2
Grain	Roasted Barley Castle	0.15 kg (2.5%)	65 %	1250

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	35 g	50 min	5.3 %
Boil	Fuggles	30 g	20 min	5.3 %

### Yeasts

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

FM13 Irlandzkie Ciemności	Ale	Slant	1000 ml	Fermentum Mobile
---------------------------	-----	-------	---------	------------------

### Extras

Type	Name	Amount	Use for	Time
Spice	sól	7 g	Boil	20 min