

Stout owsiany

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **33.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **13 %**
- Size with trub loss **16.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.3 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **0 min** at **76C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	3 kg (63.2%)	83 %	6
Grain	Biscuit Malt	0.25 kg (5.3%)	79 %	45
Grain	Płatki owsiane	0.8 kg (16.8%)	85 %	3
Grain	Simpson - Pszeniczny Czekoladowy	0.2 kg (4.2%)	73 %	1001
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	1100
Grain	Simpson - Pale Chocolate	0.2 kg (4.2%)	71 %	400
Grain	Caraaroma	0.1 kg (2.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %
Boil	lunga	15 g	5 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale