

## Stout owsiany

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **44**
- SRM **30.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (64.8%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (21.6%)	79 %	22
Grain	Weyermann - Carafa II	0.25 kg (5.4%)	70 %	837
Grain	Jęczmień palony	0.38 kg (8.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	800 g	Mash	90 min

Flavor	Kawa	100 g	Secondary	5 day(s)
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