

# Stout owsiany

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **34.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.4 kg (6.8%)	80 %	5
Grain	Pilzneński	2.3 kg (39.3%)	81 %	4
Grain	Strzegom Monachijski typ I	1.25 kg (21.4%)	79 %	16
Grain	Jęczmień palony	0.3 kg (5.1%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.1%)	68 %	1200
Grain	Strzegom Karmel 150	0.3 kg (5.1%)	75 %	150
Grain	Płatki owsiane	1 kg (17.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	8.6 %
Boil	Tradition	20 g	10 min	5.5 %