

# Stout Owsiany

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **30**
- SRM **36.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **48 C**, Time **15 min**
- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **51.5C**
- Add grains
- Keep mash **15 min** at **48C**
- Keep mash **60 min** at **69C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (53.2%)	85 %	7
Grain	Belgijski Karmelowy	0.75 kg (16%)	70 %	120
Grain	Słód owsiany Fawcett	0.5 kg (10.6%)	61 %	5
Grain	Weyermann - Carafa II	0.25 kg (5.3%)	70 %	837
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	1200
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	25 ml	Fermentum Mobile