

Stout owsiany

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **28.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (63.8%)	80 %	5
Grain	Jęczmień palony	0.25 kg (5.3%)	55 %	985
Grain	Czekoladowy	0.25 kg (5.3%)	60 %	788
Grain	Biscuit Malt	0.1 kg (2.1%)	79 %	45
Grain	Płatki owsiane	0.8 kg (17%)	60 %	3
Grain	Żytni	0.3 kg (6.4%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	25 min	8.8 %
Aroma (end of boil)	Chinook	20 g	5 min	8.8 %
Whirlpool	Mosaic	30 g	15 min	13.6 %