Jurek Owsik

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **26.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.3 kg *(62.2%)*	80 %	4
Grain	Jęczmień palony	0.2 kg *(5.4%)*	55 %	985
Grain	Płatki owsiane	1 kg *(27%)*	85 %	3
Grain	Strzegom Karmel 600	0.1 kg *(2.7%)*	68 %	601
Grain	Strzegom Karmel 300	0.1 kg *(2.7%)*	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	10 g	60 min	15 %
Boil	East Kent Goldings	15 g	30 min	4.5 %
Boil	East Kent Goldings	10 g	10 min	4.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.