

## Stout owsiany

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- SRM **35.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                                     | Amount         | Yield | EBC  |
|-------|------------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt                     | 1.5 kg (33.4%) | 80 %  | 5    |
| Grain | Płatki owsiane                           | 0.5 kg (11.1%) | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy jasny            | 0.15 kg (3.3%) | 68 %  | 400  |
| Grain | Strzegom<br>Czekoladowy ciemny           | 0.2 kg (4.5%)  | 68 %  | 1200 |
| Grain | Jęczmień palony                          | 0.1 kg (2.2%)  | 55 %  | 985  |
| Grain | Grodziski<br>pszeniczny wędzony<br>dębem | 0.5 kg (11.1%) | 80 %  | 3    |
| Grain | Strzegom<br>Monachijski typ I            | 0.04 kg (0.9%) | 79 %  | 16   |
| Grain | Viking Pilsner malt                      | 1.5 kg (33.4%) | 82 %  | 4    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 60 min | 8.4 %      |
| Boil    | Marynka | 15 g   | 10 min | 8.4 %      |

### Yeasts

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

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |