

## Stout owsowy

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **36**
- SRM **51.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt             | 2 kg (60.6%)   | 80 %  | 5    |
| Grain | Słód owsiany Fawcett             | 0.2 kg (6.1%)  | 61 %  | 5    |
| Grain | Carafa III                       | 0.2 kg (6.1%)  | 70 %  | 1034 |
| Grain | Caraaroma                        | 0.25 kg (7.6%) | 78 %  | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.1 kg (3%)    | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 0.15 kg (4.5%) | 55 %  | 985  |
| Grain | Fawcett - Żytni Czekoladowy      | 0.1 kg (3%)    | 73 %  | 1001 |
| Grain | Płatki owsiane                   | 0.3 kg (9.1%)  | 60 %  | 3    |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | East Kent Goldings | 40 g   | 40 min | 5.1 %      |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |