

1 Owsiany stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **34**
- SRM **38.4**
- 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 **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.5 kg (8.4%)	77 %	50
Grain	Oats, Flaked	1 kg (16.8%)	80 %	2
Grain	Weyermann - Pale Ale Malt	3 kg (50.4%)	85 %	7
Sugar	Milk Sugar (Lactose)	0.25 kg (4.2%)	76.1 %	0
Grain	Caraaroma	0.6 kg (10.1%)	78 %	400
Grain	Weyermann - Carafa I	0.6 kg (10.1%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	55 min	8.2 %
Aroma (end of boil)	Marynka	35 g	15 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale