

#4 Stout Owsiany

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **39**
- 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 **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (66.2%)	85 %	7
Grain	Platki owsiane	0.4 kg (13.2%)	85 %	3
Grain	Strzegom Karmel 300	0.25 kg (8.3%)	70 %	299
Grain	Chocolate Fawcett 1200EBC	0.12 kg (4%)	72 %	1200
Grain	Jęczmień palony	0.25 kg (8.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Golding	25 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale