

kawowo owsiany stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **20**
- SRM **41.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **69 C**, Time **40 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **40 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|------|
| Grain | Pale Malt (2 Row) Bel | 6 kg (85.7%) | 80 % | 6 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (7.1%) | 73 % | 1001 |
| Grain | Carafa II | 0.5 kg (7.1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 10 min | 12 % |
| Boil | Iunga | 15 g | 60 min | 11 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|--------|
| Spice | płatki owsiane | 0.4 g | Mash | 60 min |

| | | | | |
|-------|---------------|-------|-----------|----------|
| Spice | kawa | 100 g | Secondary | 7 day(s) |
| Spice | laska wanilii | 5 g | Secondary | 7 day(s) |