

Owiesław

- Gravity **14.3 BLG**
- ABV ---
- IBU **32**
- SRM **36**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 3.4 kg (63.6%) | 79 % | 6 |
| Grain | Caraaroma | 0.3 kg (5.6%) | 78 % | 400 |
| Grain | Fawcett Owsiany | 0.3 kg (5.6%) | 61.5 % | 6 |
| Grain | Płatki owsiane | 0.6 kg (11.2%) | 85 % | 3 |
| Grain | Płatki Jęczmienne | 0.3 kg (5.6%) | 85 % | 3 |
| Grain | Czekoladowy | 0.2 kg (3.7%) | 60 % | 788 |
| Grain | Fawcett - Brown | 0.15 kg (2.8%) | 72 % | 180 |
| Grain | Jęczmień palony | 0.1 kg (1.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Northdown | 35 g | 45 min | 8.2 % |
| Boil | Willamette | 15 g | 5 min | 5 % |

Yeasts

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