

Owsiak inDarkness

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **40**
- SRM **39.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **51.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **46.5 liter(s)**

Steps

- Temp **67.5 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **33.3 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **40 min** at **67.5C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **31.8 liter(s)** of **76C** water or to achieve **51.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6.1 kg (45.9%)	80 %	4
Grain	Strzegom Monachijski typ I	3 kg (22.6%)	79 %	16
Grain	Strzegom Czekoladowy jasny	0.8 kg (6%)	68 %	400
Grain	Castle Cafe	0.8 kg (6%)	75.5 %	480
Grain	Jęczmień palony	0.6 kg (4.5%)	55 %	985
Grain	Strzegom Karmel 150	0.2 kg (1.5%)	75 %	150
Grain	Strzegom Barwiący	0.3 kg (2.3%)	68 %	1300
Grain	Oats, Flaked	1.5 kg (11.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	150 g	45 min	5.2 %
Boil	Cascade PL	50 g	10 min	5.2 %
Whirlpool	Cascade PL	30 g	10 min	5.2 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	cold brew arabica coffe	300 g	Secondary	1 day(s)