

Owsiany

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **41.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **72 C**, Time **70 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **70 min** at **72C**
- Keep mash **5 min** at **80C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	diastatyczny	0.5 kg (8.8%)	80 %	5
Grain	Viking Pale Ale malt	1 kg (17.5%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (17.5%)	61 %	5
Grain	Płatki owsiane	2 kg (35.1%)	85 %	3
Grain	Caraaroma	0.5 kg (8.8%)	78 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.7 kg (12.3%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	60 min