

# Palona Owsianka

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **32**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (56.6%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (18.9%)	79 %	10
Grain	Caramel Aromatic	0.25 kg (4.7%)	78 %	180
Grain	Oats, Flaked	0.5 kg (9.4%)	80 %	2
Grain	Black Bestmalz	0.2 kg (3.8%)	75 %	1200
Grain	Chockolate Bestmalz	0.35 kg (6.6%)	75 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	55 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale