

# St.Owsianka

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **40.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.6 liter(s)**
- Total mash volume **41.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **32.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (32.3%)	80.5 %	6
Grain	BESTMALZ - Best Pilsen	2 kg (21.5%)	80.5 %	4
Grain	Strzegom Monachijski typ II	1 kg (10.8%)	79 %	22
Grain	Płatki owsiane	1 kg (10.8%)	85 %	3
Grain	Weyermann - Carawheat	0.5 kg (5.4%)	77 %	97
Grain	Briess - Chocolate Malt	0.5 kg (5.4%)	60 %	690
Grain	Chit Malt	0.5 kg (5.4%)	50 %	2
Grain	castle malting kawowy	0.4 kg (4.3%)	75.5 %	500
Grain	Extra black	0.3 kg (3.2%)	65 %	1400
Grain	Jęczmień palony	0.1 kg (1.1%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	20 g	60 min	13 %
Aroma (end of boil)	hbc 472	20 g	15 min	9.2 %

Aroma (end of boil)	hbc 472	30 g	5 min	9.2 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	0 g	Boil	0 min
Fining	whirfloc	0 g	Boil	0 min