

stout owsiany

- Gravity **14 BLG**
- ABV ---
- IBU **31**
- SRM **52.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **74 C**, Time **15 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (28.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (19.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 1.2 kg (23.1%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.7 kg (13.5%) | 55 % | 985 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.8%) | 75 % | 150 |
| Grain | Strzegom Pilzneński | 0.5 kg (9.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 25 g | 55 min | 11.2 % |

Yeasts

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