

Stout owsiany 2.05.2024

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **23**
- SRM **41**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **10.7 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	5 kg (68.5%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (13.7%)	61 %	5
Grain	Płatki owsiane	0.3 kg (4.1%)	60 %	3
Grain	Weyermann - Jęczmień palony 1100-1200 EBC	0.4 kg (5.5%)	55 %	1100
Grain	Weyermann - Carafa III	0.2 kg (2.7%)	70 %	1400
Grain	Czekoladowy	0.2 kg (2.7%)	60 %	788
Grain	Płatki orkiszowe	0.2 kg (2.7%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	20 g	30 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	150 ml	Omega