

# Stout owsiany

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **38.1**
- 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 **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (47.2%)	81 %	4
Grain	Pszeniczny	0.5 kg (7.9%)	85 %	4
Grain	Monachijski	1 kg (15.7%)	80 %	16
Grain	Strzegom Czekoladowy ciemny	0.4 kg (6.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.25 kg (3.9%)	68 %	400
Grain	Płatki owsiane	1 kg (15.7%)	85 %	3
Grain	Carafa III	0.2 kg (3.1%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Puławski	20 g	30 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis