

stout owsiany

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **29**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.07 kg (57.2%)	85 %	7
Grain	Monachijski	0.8 kg (14.9%)	80 %	16
Grain	Płatki owsiane	0.8 kg (14.9%)	85 %	3
Grain	Carafa II	0.1 kg (1.9%)	70 %	812
Grain	Czekoladowy	0.4 kg (7.4%)	60 %	788
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	30 g	80 min	7.1 %
Boil	lunga	20 g	60 min	10 %
Boil	lunga	20 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
s0-4	Ale	Liquid	1500 ml	---