

## stout owsiany

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **45.3**
- 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 **18 %/h**
- Boil size **36.3 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.5 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **36.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (61.1%)	85 %	6
Grain	Biscuit Malt	0.2 kg (3.1%)	79 %	50
Grain	orkiszowy czekoladowy	0.6 kg (9.2%)	--- %	1000
Grain	Weyermann - cara crystal	0.4 kg (6.1%)	--- %	150
Adjunct	Płatki owsiane	0.88 kg (13.4%)	85 %	3
Grain	Jęczmień palony	0.07 kg (1.1%)	55 %	1150
Grain	Barwiący	0.4 kg (6.1%)	55 %	1600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Marynka	20 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	11 g	Mash	0 min