

# Stout owsiany

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **30.1**
- 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 **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (64%)	85 %	7
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Caraaroma	0.3 kg (6%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (4%)	70 %	690
Grain	Viking Pale Ale malt	0.5 kg (10%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Goldings	15 g	55 min	3.1 %
Aroma (end of boil)	Goldings	15 g	10 min	3.1 %
Boil	Simcoe	15 g	55 min	11.1 %
Aroma (end of boil)	Simcoe	10 g	15 min	11.1 %

## Yeasts

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