

# Stout Owsiany

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **33**
- SRM **25.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (68.7%)	79 %	6
Grain	Caraaroma	0.45 kg (7.7%)	78 %	400
Grain	Strzegom Karmel 600	0.12 kg (2.1%)	68 %	601
Grain	Oats, Flaked	1 kg (17.2%)	80 %	2
Grain	Jęczmień palony	0.25 kg (4.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Admiral	10 g	60 min	14.3 %
Boil	Admiral	10 g	10 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale