

Stout Owsiany piwo.org

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **56**
- SRM **27.3**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **74 C**, Time **0 min**
- Temp **70 C**, Time **120 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **120 min** at **70C**
- Keep mash **0 min** at **74C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (69.4%) | 80 % | 5 |
| Grain | Caraaroma | 0.6 kg (8.3%) | 78 % | 400 |
| Grain | Strzegom Karmel 600 | 0.15 kg (2.1%) | 68 % | 601 |
| Grain | Płatki owsiane | 1.1 kg (15.3%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.35 kg (4.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 60 g | 90 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 75 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 16.1 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Other | ekstrakt barwiący | 350 g | Boil | 75 min |