

# stowsiany

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **39.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **61 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount         | Yield | EBC  |
|-------|--|----------------|-------|------|
| Grain | Viking Pilsner malt                      | 3.3 kg (63.5%) | 82 %  | 4    |
| Grain | Oats, Flaked                             | 0.8 kg (15.4%) | 80 %  | 2    |
| Grain | red ale viking malt                      | 0.5 kg (9.6%)  | 75 %  | 70   |
| Grain | Jęczmień palony                          | 0.3 kg (5.8%)  | 55 %  | 985  |
| Grain | weyermann -<br>Pszeniczny<br>Czekoladowy | 0.3 kg (5.8%)  | 73 %  | 1001 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 20 g   | 60 min | 10.9 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |