

# Wędzony Stout Owsiany Konkursowy

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **30.4**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter     | 3 kg (54.5%)  | 81 %  | 6   |
| Grain | Oats, Flaked               | 0.5 kg (9.1%) | 80 %  | 2   |
| Grain | Rauch Malt (Germany)       | 0.5 kg (9.1%) | 81 %  | 4   |
| Grain | Chocolate Malt (UK)        | 0.5 kg (9.1%) | 73 %  | 887 |
| Grain | Roasted Barley             | 0.5 kg (9.1%) | 55 %  | 591 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (9.1%) | 75 %  | 20  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 43 g   | 60 min | 7 %        |

## Yeasts

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