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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.