

Owsiany Stout v2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **41.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Oats, Flaked	1 kg (17.2%)	80 %	2
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	150
Grain	Kawowy jasny Castle Malting	0.5 kg (8.6%)	77 %	250
Grain	Chocolate - Fawcett	0.4 kg (6.9%)	70 %	1150
Grain	Black - Fawcett	0.2 kg (3.4%)	70 %	1450

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum (PL)	20 g	60 min	10.5 %
Boil	Iunga (PL)	10 g	60 min	10 %

Notes

- 26g wegłanu wapnia
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