

Stout owsiany

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **21.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **59 C**, Time **20 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **20 min** at **59C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (78.6%)	80 %	5
Adjunct	Platki owsiane	0.5 kg (11.9%)	60 %	3
Grain	Black Barley (Roast Barley)	0.1 kg (2.4%)	55 %	985
Grain	Carafa II	0.2 kg (4.8%)	70 %	812
Grain	Chocolate Malt (UK)	0.1 kg (2.4%)	73 %	887

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	5 %
Mash	Fuggles	25 g	15 min	5 %

Yeasts

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