

# BA Stout Owsiany 13°

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **24.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80.6%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Strzegom Karmel 300	0.4 kg (6.5%)	70 %	299
Grain	Weyermann - Carafa I	0.2 kg (3.2%)	70 %	900
dodać po próbie jodowej				
Grain	Jęczmień palony	0.2 kg (3.2%)	55 %	985
dodać po próbie jodowej				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	20 g	60 min	6.7 %
Aroma (end of boil)	Perle	15 g	15 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	14.38 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	162.5 g	Bottling	---