

BA Stout Owsiany z nutką wędzonki

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **30**
- SRM **33.5**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **11 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.27 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.5 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (58.2%)	85 %	7
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Caraaroma	0.3 kg (5.5%)	78 %	400
Grain	Jęczmień palony	0.3 kg (5.5%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (3.6%)	70 %	690
Grain	Weyermann - Smoked Malt	1 kg (18.2%)	77 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pioneer	15 g	60 min	9.5 %
Boil	Pioneer	15 g	30 min	9.5 %

Yeasts

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