

## BA stout owsiany

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **29.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|---|------------------------|----------------|-------|-----|
| Grain   | Briess - Pale Ale Malt | 3.2 kg (71.1%) | 80 %  | 7   |
| Weyermann   |                        |                |       |     |
| Grain   | Płatki owsiane         | 0.5 kg (11.1%) | 60 %  | 3   |
| Grain   | Caraaroma              | 0.3 kg (6.7%)  | 78 %  | 400 |
| Grain   | Jęczmień palony        | 0.3 kg (6.7%)  | 55 %  | 985 |
| Na koniec zacieraniu przed wygrzewem                      |                        |                |       |     |
| Grain   | Carafa                 | 0.2 kg (4.4%)  | 70 %  | 664 |
| Specjal typ I dodane na koniec zacierania przed wygrzewem |                        |                |       |     |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 15 g   | 60 min | 8 %        |
| Boil    | Challenger | 15 g   | 20 min | 8 %        |

### Yeasts

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

### Notes

- <https://browamator.pl/ba-oatmeal-stout-stout-owsiany-13-zestaw-na-2,3,37,954>  
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.