

Owsiany stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **29.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (71.1%) | 85 % | 7 |
| Grain | Caraaroma | 0.3 kg (6.7%) | 78 % | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.4%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.3 kg (6.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|--------|------------|
| Aroma (end of boil) | English Golding | 30 g | 15 min | 4.8 % |
| Boil | lunga | 15 g | 30 min | 10 % |

Yeasts

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

Notes

- Fermentacja
18°C 7 dni
22°C 10 dni (do momentu zatrzymania BLG)
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