

Stout Owsiany BA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **31.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **8 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 3.2 kg (71.1%) | 85 % | 7 |
| 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 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.4%) | 70 % | 690 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Golding | 15 g | 60 min | 6.1 % |
| Boil | Golding | 15 g | 20 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

- F.B 7 dni w 18-20C,
F.C 14 dni w 18-20C,
Leżakowanie 21 dni w 15C

Apr 11, 2024, 11:56 AM