

stout owsiany BA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **11**
- SRM **31**
- 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 **3.35 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

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	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Weyermann - Carafa II	0.2 kg (4.4%)	70 %	837
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	55 min	4.8 %
Boil	English Golding	10 g	20 min	4.8 %

Yeasts

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

Notes

- Słody palone dodać po przerwie 68*c
Aug 14, 2018, 12:34 PM