

BA Stout Owsiany 13°

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **24.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **33.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (80.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 60 % | 3 |
| Grain | Strzegom Karmel 300 | 0.4 kg (6.5%) | 70 % | 299 |
| Grain | Weyermann - Carafa I | 0.2 kg (3.2%) | 70 % | 900 |
| dodać po próbie jodowej | | | | |
| Grain | Jęczmień palony | 0.2 kg (3.2%) | 55 % | 985 |
| dodać po próbie jodowej | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Perle | 20 g | 60 min | 6.7 % |
| Aroma (end of boil) | Perle | 15 g | 15 min | 6.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 14.38 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|---------|----------|------|
| Other | Glukoza | 162.5 g | Bottling | --- |