

## Stout Owsiany 13,0 Blg

- Gravity **12.9 BLG**
- ABV ---
- IBU **24**
- SRM **33.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.34 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **22.4 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 | Płatki owsiane                   | 0.5 kg (11.1%) | 85 %  | 3   |
| Grain | Weyermann - Carafa Special typ I | 0.2 kg (4.4%)  | 65 %  | 800 |
| Grain | Jęczmień palony                  | 0.3 kg (6.7%)  | 55 %  | 985 |

### Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | English Golding | 15 g   | 60 min | 4.8 %      |
| Boil    | English Golding | 15 g   | 25 min | 4.8 %      |
| Boil    | Tradition       | 10 g   | 60 min | 7.1 %      |

### Yeasts

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