

# BA Stout Owsiany 13°

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **26.4**
- 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 **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (71.1%) | 80 %  | 6   |
| Grain | Płatki owsiane       | 0.5 kg (11.1%) | 60 %  | 3   |
| Grain | Caraaroma            | 0.3 kg (6.7%)  | 78 %  | 400 |
| Grain | Weyermann - Carafa I | 0.2 kg (4.4%)  | 70 %  | 690 |
| Grain | Roasted Barley       | 0.3 kg (6.7%)  | 55 %  | 591 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | East Kent Goldings | 15 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 15 g   | 15 min | 5.1 %      |

## Yeasts

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

## Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 130 g  | Bottling | ---  |