

BA stout owsiany

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **23**
- SRM **29.8**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

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

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3.2 kg (71.1%) | 80 % | 7 |
| Weyermann | | | | |
| 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 |
| Na koniec zacieraniu przed wygrzewem | | | | |
| Grain | Carafa | 0.2 kg (4.4%) | 70 % | 664 |
| Specjal typ I dodane na koniec zacierania przed wygrzewem | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 8 % |
| Boil | Challenger | 15 g | 20 min | 8 % |

Yeasts

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

Notes

- <https://browamator.pl/ba-oatmeal-stout-stout-owsiany-13-zestaw-na-2,3,37,954>
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.