

# Stout Owsiany 13BLG

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.343 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
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
Grain	Carafa	0.2 kg (4.4%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	65 min	5 %
Boil	Fuggles	15 g	20 min	5 %

## Yeasts

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