

Stout Owsiany 13BLG

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **30.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss --- %
- Size with trub loss **19 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **23.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.04 kg (69.2%)	85 %	7
Grain	Oats, Flaked	0.47 kg (10.7%)	80 %	2
Grain	Caraaroma	0.28 kg (6.4%)	78 %	400
Grain	Black Barley (Roast Barley)	0.28 kg (6.4%)	55 %	985
Grain	Carafa	0.19 kg (4.3%)	70 %	664
Sugar	Glukoza	0.13 kg (3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	14.25 g	60 min	5.1 %
Boil	East Kent Goldings	14.25 g	20 min	5.1 %
Dry Hop	Mosaic	14.25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10.92 g	Safale

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	oak flakes	23.75 g	Secondary	5 day(s)