

# Owsiany stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **29.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.6 liter(s)**

## 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	Weyermann - Carafa I	0.2 kg (4.4%)	70 %	690
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	English Golding	30 g	15 min	4.8 %
Boil	lunga	15 g	30 min	10 %

## Yeasts

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

## Notes

- Fermentacja  
18°C 7 dni  
22°C 10 dni (do momentu zatrzymania BLG)  
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