

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

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