

## #20 Owsiany Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **26.4**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.2 liter(s)**
- Total mash volume **41.6 liter(s)**

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 8 kg (76.9%)  | 80 %  | 5   |
| Grain | Płatki owsiane              | 1 kg (9.6%)   | 85 %  | 3   |
| Grain | Strzegom<br>Czekoladowy 400 | 0.8 kg (7.7%) | 68 %  | 400 |
| Grain | Jęczmień palony             | 0.6 kg (5.8%) | 55 %  | 985 |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Premiant | 60 g   | 50 min | 8 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 22 g   | Safale     |

### Notes

- 64'C 30minut  
72'C 30minut  
78'C 5-10minut  
Chmiel po 10 minutach gotowania

Piwo nie odfermentowało do końca i wyszły granaty ( był potrzebny fermentor do drugiego piwa ).  
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