

Chilli Rye Oatmeal Stout z suszoną śliwką

- Gravity **16.4 BLG**
- ABV ---
- IBU **42**
- SRM **39.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **37 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **15 min** at **37C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|--------|-----|
| Grain | Strzegom Pale Ale | 4.8 kg (65.1%) | 79 % | 6 |
| Grain | Caraaroma | 0.48 kg (6.5%) | 78 % | 400 |
| Grain | Strzegom Karmel 600 | 0.12 kg (1.7%) | 68 % | 601 |
| Grain | Płatki owsiane | 0.91 kg (12.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.29 kg (3.9%) | 55 % | 985 |
| Grain | Rye, Flaked | 0.77 kg (10.4%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 15 g | 45 min | 13.2 % |
| Boil | Simcoe | 20 g | 30 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 15 g | 15 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|---------|------------|
| Safale S-04 | Ale | Dry | 11.04 g | Safale |