

Hestfaret's Oatmeal Stout Jura Seven Wood barrel

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **26.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **76C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2 kg (36.4%)	80 %	7
Grain	Munich Malt	1.5 kg (27.3%)	80 %	18
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Weyermann Caramunich 3	0.25 kg (4.5%)	76 %	150
Grain	Weyermann - Carawheat	0.25 kg (4.5%)	77 %	97
Grain	Black Barley (Roast Barley)	0.25 kg (4.5%)	55 %	985
Grain	Carafa III	0.25 kg (4.5%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	60 min	10.5 %
Boil	East Kent Goldings	15 g	10 min	5.1 %
Boil	Fuggles	15 g	5 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	Płatki Jura Seven Wood	50 g	Secondary	21 day(s)
--------	------------------------	------	-----------	-----------