

Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **39.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 2.15 kg (55.1%) | 80 % | 7 |
| Grain | Oats, Flaked | 0.5 kg (12.8%) | 80 % | 2 |
| Grain | Monachijski | 0.4 kg (10.3%) | 79 % | 15 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (6.4%) | 73 % | 120 |
| Grain | Caraaroma | 0.2 kg (5.1%) | 74 % | 400 |
| Grain | Weyermann - Chocolate Wheat | 0.3 kg (7.7%) | 65 % | 1000 |
| Grain | Jęczmień palony | 0.1 kg (2.6%) | 55 % | 1150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 16.3 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Whirflock | 1.5 g | Boil | 15 min |

Notes

- Przed gotowaniem 16,5 L o balingu 13,2 BRiXa. Po godzinie gotowania 12 litrów nastawnej o gęstości 15,1 BLG i 15,3 BRiXa. Drożdże zadane o 20:30. Warzenie 17.11.2019 r. Odfermentowało do 5,5 PLATO, w 7 dniu (25.11.) od zadania drożdży. 28.11. --> złane piwo na f. cichą ok 5,5 BLG.

Butelkowanie: 08.12.2019 r. 55 gramów glukozy na 11 l piwa. Nagazowanie na poziomie 2.0. BLG ok 5. 23 butelki 20 x 0,5 + 3 x 0,33.

Wrażenia...więcej palonego jęczmienia i siodu czekoladowego. Wyczuwalna kawa i mleczna czekolada. Można dać więcej płatków i chmielu na goryczkę.
Nov 17, 2019, 6:32 PM