

OATMEAL STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **31.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (59.7%)	81 %	5
Grain	Carahell	0.5 kg (7.5%)	77 %	26
Grain	Płatki owsiane	1.5 kg (22.4%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.5%)	20 %	1000
Grain	Carafa typ 1	0.2 kg (3%)	70 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda piwowarska	7 g	Boil	60 min
Other	Pożywka drożdżowa	2 g	Boil	60 min
Other	Cynk tabletki	1 g	Boil	60 min

Fining	WhirflocT	1 g	Boil	15 min
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Notes

- Woda z biedry 2
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