

# Oatmeal stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **34.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Soufflet pale ale              | 1.6 kg (49.7%) | 80 %   | 4    |
| Grain | Słód owsiany Fawcett           | 0.6 kg (18.6%) | 61 %   | 5    |
| Grain | Płatki owsiane                 | 0.4 kg (12.4%) | 60 %   | 3    |
| Grain | Special B Malt                 | 0.1 kg (3.1%)  | 65.2 % | 400  |
| Grain | Brown Malt (British Chocolate) | 0.15 kg (4.7%) | 70 %   | 150  |
| Grain | Fawcett - Pale Chocolate       | 0.2 kg (6.2%)  | 71 %   | 500  |
| Grain | Carafa II special              | 0.17 kg (5.3%) | 70 %   | 1150 |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Izabella'20 | 15 g   | 60 min | 6.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 90 ml  | Fermentis  |

## Extras

| Type                        | Name                  | Amount | Use for | Time   |
|-----------------------------|-----------------------|--------|---------|--------|
| Water Agent                 | Węglan wapnia (kreda) | 6 g    | Mash    | 90 min |
| Water Agent                 | Łuska ryżowa          | 100 g  | Mash    | 90 min |
| Water Agent                 | Kwas fosforowy        | 2 g    | Mash    | 15 min |
| 2ml/12l wody do wysładzania |                       |        |         |        |

## Notes

- Fermentacja tydzień w 16-17st.  
Kilka dni w 18-20, dalej puszczone luzem w pokojowej.  
*Jun 2, 2022, 8:12 AM*