

Oatmeal whisky stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **23.2**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (54.8%) | 80 % | 5 |
| Grain | Viking Malt Wędzony Torfem | 1 kg (27.4%) | 81 % | 10 |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (6.8%) | 67 % | 900 |
| Grain | Płatki owsiane | 0.4 kg (11%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 15 g | 60 min | 7 % |
| Aroma (end of boil) | Challenger | 15 g | 20 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale | Slant | 150 ml | Safbrew |

Notes

- Zacieranie w 2 temperaturach albo "na lenia" 68C przez 60min.
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