

# Peated Oatmeal

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **37.7**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2 kg (30.3%)	80 %	5
Grain	Casle Malting Whisky	1 kg (15.2%)	85 %	3
Grain	Viking Monachijski Ciemny   typ II	1 kg (15.2%)	79 %	22
Grain	Viking Pszeniczny	1 kg (15.2%)	81 %	5
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3
Grain	Viking Czekoladowy Ciemny	0.4 kg (6.1%)	68 %	1000
Grain	Viking Barwiący	0.2 kg (3%)	68 %	1250
Grain	Viking Barwiący bez łuski	0.2 kg (3%)	68 %	975

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	10 g	50 min	6.7 %
Boil	Phoenix	10 g	50 min	10.3 %
Boil	Bramling Cross	15 g	35 min	6.7 %
Boil	Phoenix	15 g	35 min	10.3 %
Boil	Bramling Cross	25 g	15 min	6.7 %
Boil	Phoenix	25 g	15 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

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

Fining	Mech Irlandzki	10 g	Boil	15 min
Flavor	Płatki (chipsy) dębowe Whisky	50 g	Secondary	5 day(s)