

# Oatmeal Stout - przepis z BA

- Gravity **12.8 BLG**
- ABV ---
- IBU **19**
- SRM **19.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **16.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount         | Yield | EBC |
|---------|---------------------------|----------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt | 3.2 kg (80%)   | 85 %  | 7   |
| Grain   | Caraaroma                 | 0.3 kg (7.5%)  | 78 %  | 400 |
| Adjunct | Briess - Oat Flakes       | 0.5 kg (12.5%) | 80 %  | 5   |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Kent Goldings | 20 g   | 50 min | 5.7 %      |
| Aroma (end of boil) | Kent Goldings | 10 g   | 10 min | 5.7 %      |

## Yeasts

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

## Extras

| Type  | Name                 | Amount | Use for | Time  |
|-------|----------------------|--------|---------|-------|
| Other | Palony jęczmień      | 300 g  | Mash    | 5 min |
| Other | Carafa Special typ I | 200 g  | Mash    | 5 min |