

POS Oatmeal Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **27.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (42.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.6 kg (25.5%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (17%) | 85 % | 3 |
| Grain | Caraaroma | 0.15 kg (6.4%) | 78 % | 400 |
| Grain | Jęczmień palony | 0.1 kg (4.3%) | 55 % | 985 |
| Grain | Carafa | 0.1 kg (4.3%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 11.7 % |
| Boil | Fuggles | 20 g | 15 min | 6.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 150 ml | Fermentum Mobile |

Notes

- Wyszło mętne, mało palone choć gładkie - spróbować innej receptury

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