Irlandzki Fart - Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **41.6**
- Style **Oatmeal 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 **26.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg *(56%)*	80 %	5
Grain	Płatki owsiane	1.5 kg *(24%)*	85 %	3
Grain	Caraaroma	0.5 kg *(8%)*	78 %	400
Grain	Briess - Chocolate Malt	0.5 kg *(8%)*	60 %	1000
Grain	Carafa III	0.25 kg *(4%)*	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	50 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	20 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Francuskie Płatki Dębowe Średnio Opiekane	50 g	Secondary	7 day(s)