

## Partia angielska - Oatmeal Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **30.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield  | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt      | 4 kg (70.2%)   | 80 %   | 5   |
| Grain | Oats, Flaked              | 0.7 kg (12.3%) | 80 %   | 2   |
| Grain | Roasted Barley            | 0.4 kg (7%)    | 55 %   | 591 |
| Grain | orkiszowy czekoladowy     | 0.3 kg (5.3%)  | 50 %   | 600 |
| Grain | Castle Cafe               | 0.2 kg (3.5%)  | 75.5 % | 480 |
| Grain | Weyermann - Chocolate Rye | 0.1 kg (1.8%)  | 20 %   | 493 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 35 min | 10 %       |

### Yeasts

| Name                         | Type | Form  | Amount | Laboratory  |
|------------------------------|------|-------|--------|-------------|
| Wyeast - 1318 London Ale III | Ale  | Slant | 200 ml | Wyeast Labs |

### Notes

- fermentacja 18stopni  
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