

#29 Oatmeal Stout

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **26**
- SRM **29.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.5 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **25 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.8 kg (56%)	80 %	5
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg (10%)	61 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (5%)	73 %	1001
Grain	Diastatyczny	0.2 kg (4%)	78 %	4
Grain	Caraaroma	0.15 kg (3%)	78 %	180
Grain	Jęczmień palony	0.1 kg (2%)	55 %	1150
Na przerwę 72				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	11 g	60 min	15.5 %
Boil	Sybilla	11 g	20 min	3.5 %

Yeasts

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

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	węglan wapnia	3.5 g	Boil	10 min

Notes

- 30% owsa, krótka przerwa betaglukanowa + zacieranie infuzyjne w celu uniknięcia takich skoków temperatury jakie bywały przy jedno-temperaturowym
16.26 blg nastawne

7.01, 6.3 blg w 5 dzień fermentacji
Wytrawniej naboga...
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