

## #03 - Oatmeal stout cafe

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **33**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield  | EBC  |
|-------|--------------------------------|----------------|--------|------|
| Grain | Strzegom Pale Ale              | 4 kg (69.6%)   | 79 %   | 6    |
| Grain | Płatki owsiane                 | 0.5 kg (8.7%)  | 60 %   | 3    |
| Grain | płatki jęczmienne              | 0.5 kg (8.7%)  | 60 %   | 4    |
| Grain | Strzegom<br>Czekoladowy ciemny | 0.25 kg (4.3%) | 68 %   | 1200 |
| Grain | Castle Cafe                    | 0.25 kg (4.3%) | 75.5 % | 480  |
| Grain | Jęczmień palony                | 0.25 kg (4.3%) | 55 %   | 985  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Fuggles | 50 g   | 60 min | 4.5 %      |
| Boil    | Fuggles | 30 g   | 20 min | 4.5 %      |

### Yeasts

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

### Notes

- Ciemne słody dodać po negatywnej próbie jodowej (+/- 60 min w 68°C), podgrzać do 76°C na 10 minut  
*Sep 24, 2022, 11:42 AM*