

#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 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
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