

#8 Oatmeal Whiskey Dry Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **40.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (59.8%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (17.1%)	79 %	16
Grain	Płatki owsiane	0.5 kg (8.5%)	85 %	3
Grain	Strzegom Barwiący	0.5 kg (8.5%)	68 %	1300
Dodane na wygrzew				
Grain	Jęczmień palony	0.35 kg (6%)	55 %	985
Dodane na wygrzew				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Amarillo	30 g	15 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	płatki dębowe średnio palone	30 g	Primary	0 day(s)