

# INKA Amarillo- Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **21.5**
- Style **Oatmeal 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 **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **5 min** at **72C**
- Keep mash **30 min** at **72C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type                                   | Name                       | Amount         | Yield | EBC |
|--|----------------------------|----------------|-------|-----|
| Grain                                  | Viking Pale Ale malt       | 4 kg (62.5%)   | 80 %  | 5   |
| Grain                                  | Strzegom Monachijski typ I | 1 kg (15.6%)   | 79 %  | 16  |
| Grain                                  | Strzegom Karmel 150        | 0.2 kg (3.1%)  | 75 %  | 150 |
| Grain                                  | Briess - Chocolate Malt    | 0.2 kg (3.1%)  | 60 %  | 690 |
| po 85 min zacierania, na ostatnie 5min |                            |                |       |     |
| Grain                                  | Płatki owsiane             | 0.8 kg (12.5%) | 85 %  | 3   |
| Grain                                  | Jęczmień palony            | 0.2 kg (3.1%)  | 55 %  | 985 |
| po 85 min zacierania, na ostatnie 5min |                            |                |       |     |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 40 g   | 60 min | 9.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |            |     |
|--------------|-----|-------|------------|-----|
| Safale US-05 | Ale | Slant | 2190.48 ml | dom |
|--------------|-----|-------|------------|-----|