

INKA Magnum- Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- 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	Magnum	36 g	60 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	2190.48 ml	dom
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Notes

- Mashout
 - Palony jęczmień: 0,15 kg, (możesz drobniej ześrutować i zalać wcześniej gorącą wodą) lub dodać na 5min zacierania
 - Ostatnio w Dry Stoucie użyłem 30g. Challangera
 - <http://blog.homebrewing.pl/kiedy-dodawac-ciemne-slody/>
 - Feb 20, 2019, 12:59 PM*