

# Irlandzki Fart - Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **34.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC  |
|-------|-------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt    | 3.5 kg (60.3%) | 80 %  | 5    |
| Grain | Płatki owsiane          | 1.2 kg (20.7%) | 85 %  | 3    |
| Grain | Caraaroma               | 0.5 kg (8.6%)  | 78 %  | 400  |
| Grain | Briess - Chocolate Malt | 0.3 kg (5.2%)  | 60 %  | 1000 |
| Grain | Carafa                  | 0.3 kg (5.2%)  | 70 %  | 664  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cluster | 50 g   | 15 min | 7.75 %     |
| Boil    | Cluster | 50 g   | 5 min  | 7.75 %     |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 11.5 g | Mangrove Jack's |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |   |       |           |          |
|--------|---|-------|-----------|----------|
| Other  | Łuska Ryżowa                                    | 200 g | Mash      | 0 min    |
| Fining | Mech Irlandzki                                  | 5 g   | Boil      | 20 min   |
| Flavor | Francuskie Płatki<br>Dębowe Średnio<br>Opiekane | 50 g  | Secondary | 7 day(s) |