

J-Roc - White Oatmeal stout Rum WA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **19 %/h**
- Boil size **16.7 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.7 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (81.1%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.7 kg (18.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Kazbek | 50 g | 15 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| fermentis T-58 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|----------|
| Flavor | Kawa - ziarna | 100 g | Secondary | 2 day(s) |
| Flavor | Kakao - ziarna prażone | 100 g | Secondary | 9 day(s) |

| | | | | |
|--------|--|------|-----------|----------|
| Flavor | Płatki dębowe średnio palone macerowane w rumie | 20 g | Secondary | 9 day(s) |
|--------|--|------|-----------|----------|