

oatmeal

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.26 kg (72.9%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.45 kg (7.7%) | 60 % | 3 |
| Grain | Chocolate Malt (UK) | 0.34 kg (5.8%) | 73 % | 887 |
| Grain | Briess - Victory Malt | 0.34 kg (5.8%) | 75 % | 55 |
| Grain | Caramel/Crystal Malt - 120L | 0.227 kg (3.9%) | 72 % | 236 |
| Grain | Jęczmień palony | 0.227 kg (3.9%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Kent Goldings | 51 g | 60 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |

Notes

- Dla orzechowych/ciasteczkowych nut w piwie można podprażyć płatki owsiane w piekarniku ustawionym na 149C do momentu zarumienienia się płatków.
Drożdże płynne: WLP002 English ale, Wyeast 1968 London ESB - 2 saszetki lub starter.
Fermentacja w 20C.
Nagazowanie 2-2.5.
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