

OATMEAL STOLEN

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **25**
- SRM **31.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (39%)	80 %	7
Grain	Fawcett - Oat Malt	2 kg (26%)	65 %	5
Grain	Platki owsiane	1.2 kg (15.6%)	85 %	3
Grain	Weyermann - Abbey Malt	0.5 kg (6.5%)	75 %	45
Grain	Fawcett - Torrefied Wheat	0.5 kg (6.5%)	75 %	5
Grain	Weyermann - Carafa Special II	0.5 kg (6.5%)	65 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9 %

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	8 g	Mash	60 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- - nagazowanie na 2.0

UWAGI:

- jechać z Carafą III next time bo to taki bardziej ciemny brąz niż czern teraz XD

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Nov 27, 2020, 11:10 AM