

OATMEAL STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **24**
- SRM **31.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|------|
| Grain | Pilzneński | 4 kg (59.7%) | 81 % | 5 |
| Grain | Carahell | 0.5 kg (7.5%) | 77 % | 26 |
| Grain | Płatki owsiane | 1.5 kg (22.4%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.5 kg (7.5%) | 20 % | 1000 |
| Grain | Carafa typ 1 | 0.2 kg (3%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 50 g | 60 min | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Kreda piwowarska | 7 g | Boil | 60 min |
| Other | Pożywka drożdżowa | 2 g | Boil | 60 min |
| Other | Cynk tabletki | 1 g | Boil | 60 min |

| | | | | |
|--------|-----------|-----|------|--------|
| Fining | WhirflocT | 1 g | Boil | 15 min |
|--------|-----------|-----|------|--------|

Notes

- Woda z biedry 2
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