

Oatmeal Stout (baza)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **31.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (64.5%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (16.1%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.6 kg (9.7%) | 60 % | 3 |
| Grain | Carafa III | 0.2 kg (3.2%) | 70 % | 1034 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.25 kg (4%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.15 kg (2.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 40 g | 60 min | 6 % |
| Boil | Lublin (Lubelski) | 20 g | 0 min | 4.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 1.25 g | Boil | 15 min |

Notes

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