

# Oatmeal Stout Hop Cat

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **32.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **39.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **35 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **39.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	4 kg (40.8%)	79 %	22
Grain	Strzegom Pilzneński	4 kg (40.8%)	80 %	4
Grain	Strzegom Karmel 600	0.5 kg (5.1%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.25 kg (2.6%)	68 %	1200
Grain	Płatki owsiane	0.8 kg (8.2%)	85 %	3
Grain	Jęczmień palony	0.25 kg (2.6%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	27 g	60 min	8.8 %
Boil	Lublin (Lubelski)	11 g	10 min	4 %
Boil	Sybilla	20 g	60 min	6 %
Boil	Tradition	47 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale

### Notes

- Może dodatek kawy lub śliwki ?  
Czekoladowy i jęczmień dodane na końcowe 10 minut zacierania (tu poszły od razu)  
*Aug 5, 2018, 9:34 AM*