

Oatmeal stout NITRO

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **35**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1207.5 liter(s)**

Mash information

- Mash efficiency **86.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **762 liter(s)**
- Total mash volume **1016 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **762 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **699.5 liter(s)** of **76C** water or to achieve **1207.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Pilzneński | 100 kg (39.4%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ I | 100 kg (39.4%) | 79 % | 16 |
| Grain | Caraaroma | 12 kg (4.7%) | 78 % | 400 |
| Grain | Płatki owsiane | 17 kg (6.7%) | 60 % | 3 |
| Grain | Simpsons - Black Malt | 6 kg (2.4%) | 70 % | 1084 |
| Grain | Jęczmień palony | 19 kg (7.5%) | 55 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Magnum | 1000 g | 60 min | 10 % |
| Whirlpool | Marynka | 1000 g | 20 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US04 | Ale | Dry | 500 g | Fermentis |

Notes

- Nagazowanie azotem 1ba
Jan 17, 2023, 10:55 AM