

oatmeal

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **40.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (39.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.5 kg (29.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 150 | 0.25 kg (5%) | 75 % | 150 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 55 % | 985 |
| Grain | Chocolate Malt (UK) | 0.2 kg (4%) | 73 % | 887 |
| Grain | Płatki owsiane | 0.8 kg (15.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Golding | 30 g | 60 min | 6 % |
| Boil | Marynka | 8 g | 60 min | 9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |

Notes

- jęczmień palony dodany i słód czekoladowy przed podgrzaniem do 76 stopni.

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

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