

Partia angielska - Oatmeal Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **26**
- SRM **30.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (70.2%)	80 %	5
Grain	Oats, Flaked	0.7 kg (12.3%)	80 %	2
Grain	Roasted Barley	0.4 kg (7%)	55 %	591
Grain	orkiszowy czekoladowy	0.3 kg (5.3%)	50 %	600
Grain	Castle Cafe	0.2 kg (3.5%)	75.5 %	480
Grain	Weyermann - Chocolate Rye	0.1 kg (1.8%)	20 %	493

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	35 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	200 ml	Wyeast Labs

Notes

- fermentacja 18stopni
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