

# Tribute to Wulkan Oatmeal Stout

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **26.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.26 kg (75.4%)	80 %	5
Grain	Strzegom Karmel 150	0.62 kg (7.5%)	75 %	150
Grain	Strzegom Barwiący	0.16 kg (2%)	68 %	1300
Grain	Jęczmień palony	0.26 kg (3%)	55 %	985
Grain	Płatki owsiane	1 kg (12.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	41.66 g	60 min	4.5 %
Boil	East Kent Goldings	41.66 g	60 min	5.1 %
Boil	Fuggles	25 g	20 min	4.5 %
Boil	Mosaic	41.66 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	312.5 ml	Danstar