

15#OATY PASTRY STOUT

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **1**
- SRM **38.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.16 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **73.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **4.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (44.8%)	80 %	5
Grain	Strzegom Karmel 600	0.5 kg (7.5%)	68 %	601
Grain	Viking Czekoladowy ciemny	0.5 kg (7.5%)	67 %	900
Grain	Słód owsiany Fawcett	1 kg (14.9%)	61 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.9%)	79 %	22
Sugar	Milk Sugar (Lactose)	0.7 kg (10.4%)	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	11 g	1 min	15 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki kokosowe	1000 g	Secondary	5 day(s)
Flavor	Ziarno kakaowca	250 g	Secondary	5 day(s)