

## #4 Oatmeal cookie Stout 1.0 BIAB

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **33.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **2 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (44%)	80 %	5
Grain	Strzegom Monachijski typ II	1.1 kg (20.1%)	79 %	22
Grain	Strzegom Czekoladowy ciemny	0.26 kg (4.8%)	68 %	1200
Grain	Cookie Viking Malt	0.25 kg (4.6%)	72 %	50
Grain	Strzegom Karmel 150	0.25 kg (4.6%)	75 %	200
Grain	Jęczmień palony	0.2 kg (3.7%)	55 %	985
Adjunct	Płatki owsiane	0.6 kg (11%)	85 %	3
Grain	Pszeniczny	0.4 kg (7.3%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	32 g	60 min	6.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	100 ml	Safale
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### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min