

## 6#OATMEAL STOUT Wiśnia Borówka Wanilia

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **31**
- SRM **46.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **1.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10.4%)	60 %	3
Grain	Strzegom Karmel 150	0.5 kg (10.4%)	75 %	150
Grain	Viking Czekoladowy ciemny	0.25 kg (5.2%)	67 %	900
Grain	Jęczmień palony	0.25 kg (5.2%)	55 %	985
Sugar	Milk Sugar (Lactose)	0.3 kg (6.3%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Flavor	Borówki	800 g	Primary	8 day(s)
Flavor	Wiśnie	800 g	Primary	8 day(s)
Flavor	Wanilia	5 g	Primary	8 day(s)