

## #62 Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **34**
- SRM **25.2**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

### Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**

### Mash step by step

- Heat up **11 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (65.6%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (13.7%)	79 %	16
Grain	Oats, Flaked	0.2 kg (5.5%)	80 %	2
Grain	Słód owsiany Fawcett	0.2 kg (5.5%)	61 %	5
Grain	Carafa III Special	0.12 kg (3.3%)	70 %	1034
Grain	Fawcett - Pszeniczny Czekoladowy	0.12 kg (3.3%)	73 %	1001
Grain	Fawcett - Pale Chocolate	0.12 kg (3.3%)	71 %	600

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	40 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13	Ale	Liquid	1 ml	---

### Extras

Type	Name	Amount	Use for	Time
Other	whirflock	5 g	Boil	5 min
Other	pożywka	1 g	Boil	5 min

## Notes

- REKORD WYDAJNOŚCI!  
Warzenie 23 V 20  
Start fermentacji (24 V) w temp 14\* i przeniesione do podniesienia  
*Apr 2, 2020, 4:13 PM*