

Brian Śmiały - Oatmeal Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **47.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|------|
| Grain | Viking Pale Ale malt | 2 kg (36.4%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 2 kg (36.4%) | 61 % | 5 |
| Grain | Special B Malt | 0.5 kg (9.1%) | 65.2 % | 400 |
| Grain | Chocolate Malt (UK) | 0.5 kg (9.1%) | 73 % | 1175 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (9.1%) | 20 % | 650 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 50 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|----------------|
| Mangrove Jack's M12 Voss Kveik | Ale | Dry | 11.5 g | Mangovers Jack |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 20 min |

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)
Cicha (7 dni w 18-20 st. C)

Butelkowanie:
Syrop cukrowy (75 g cukru brązowego w 300 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-18 st. C
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