

Cherry Oatmeal Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **30.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **74 C**, Time **40 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **74C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	0.5 kg (13.2%)	85 %	7
Grain	Rahr - Premium Pilsner Malt	1.2 kg (31.7%)	80 %	4
Grain	Płatki owsiane	0.75 kg (19.8%)	85 %	3
Grain	żyto prażone	0.15 kg (4%)	70 %	1000
Grain	Karmelowy żytni Strzegom	0.06 kg (1.6%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.17 kg (4.5%)	71 %	600
Grain	Fawcett - Brown	0.56 kg (14.8%)	72 %	180
Grain	płatki jęczmienne	0.4 kg (10.6%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %
Boil	Fuggles	10 g	20 min	4.5 %
Boil	Fuggles	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	0.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1.25 g	Boil	15 min

Notes

- wiśnie z puszki 250gr na cichą
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