

# Chilli Rye Oatmeal Stout z suszoną śliwką

- Gravity **16.4 BLG**
- ABV ---
- IBU **42**
- SRM **39.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **37 C**, Time **15 min**
- Temp **63 C**, Time **35 min**
- Temp **72 C**, Time **35 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **39.8C**
- Add grains
- Keep mash **15 min** at **37C**
- Keep mash **35 min** at **63C**
- Keep mash **35 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (65.1%)	79 %	6
Grain	Caraaroma	0.48 kg (6.5%)	78 %	400
Grain	Strzegom Karmel 600	0.12 kg (1.7%)	68 %	601
Grain	Płatki owsiane	0.91 kg (12.4%)	85 %	3
Grain	Jęczmień palony	0.29 kg (3.9%)	55 %	985
Grain	Rye, Flaked	0.77 kg (10.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	45 min	13.2 %
Boil	Simcoe	20 g	30 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	15 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.04 g	Safale