

Irlandzki Fart - Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **34.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (60.3%) | 80 % | 5 |
| Grain | Platki owsiane | 1.2 kg (20.7%) | 85 % | 3 |
| Grain | Caraaroma | 0.5 kg (8.6%) | 78 % | 400 |
| Grain | Briess - Chocolate Malt | 0.3 kg (5.2%) | 60 % | 1000 |
| Grain | Carafa | 0.3 kg (5.2%) | 70 % | 664 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cluster | 50 g | 15 min | 7.75 % |
| Boil | Cluster | 50 g | 5 min | 7.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|-------|-----------|----------|
| Other | Łuska Ryżowa | 200 g | Mash | 0 min |
| Fining | Mech Irlandzki | 5 g | Boil | 20 min |
| Flavor | Francuskie Płatki Dębowe Średnio Opiekane | 50 g | Secondary | 7 day(s) |