

LEM| Oatmeal Stout (by Piwny Kraft)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **28.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.2 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (67.3%)	80 %	5
Grain	Caraaroma	0.3 kg (5.9%)	78 %	400
Grain	Fawcett - Chocolate	0.2 kg (4%)	71 %	1200
Grain	Fawcett - Brown	0.15 kg (3%)	72 %	180
Grain	Jęczmień palony	0.1 kg (2%)	55 %	985
Grain	Płatki owsiane	0.6 kg (11.9%)	85 %	3
Grain	Płatki jęczmienne błyskawiczne	0.3 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	30 g	45 min	7.5 %
Boil	English Golding	15 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Fermentis
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Notes

- Zacieranie w 15L w temperaturze 67C - 60 min.
Słody palone i czekoladowe dodajemy na ostatnie 10 min zacierania.
Zacieranie 72C - 10 min.
Mashout - 76C
Filtracja i wysładzanie do 23-24L.
Gotowanie 1h.
Fermentacja 17-19C (10 dni burzliwa, 10 dni cicha)
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