

oatmeal

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20.8 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **68 C**, Time **90 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.26 kg (72.9%)	80 %	5
Grain	Płatki owsiane	0.45 kg (7.7%)	60 %	3
Grain	Chocolate Malt (UK)	0.34 kg (5.8%)	73 %	887
Grain	Briess - Victory Malt	0.34 kg (5.8%)	75 %	55
Grain	Caramel/Crystal Malt - 120L	0.227 kg (3.9%)	72 %	236
Grain	Jęczmień palony	0.227 kg (3.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	51 g	60 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

Notes

- Dla orzechowych/ciasteczkowych nut w piwie można podprażyć płatki owsiane w piekarniku ustawionym na 149C do momentu zarumienienia się płatków.
Drożdże płynne: WLP002 English ale, Wyeast 1968 London ESB - 2 saszetki lub starter.
Fermentacja w 20C.
Nagazowanie 2-2.5.
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