

# Oatmeal FES

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **39.5**
- Style **Foreign Extra Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                                   | Amount        | Yield  | EBC |
|-------|--|---------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale              | 4 kg (54.8%)  | 80.5 % | 6   |
| Grain | Monachijski typ II 20-25 EBC Weyermann | 1 kg (13.7%)  | 80 %   | 20  |
| Grain | Płatki owsiane                         | 1 kg (13.7%)  | 60 %   | 3   |
| Grain | Caraaroma                              | 0.4 kg (5.5%) | 78 %   | 400 |
| Grain | Weyermann - Dehusked Carafa II         | 0.4 kg (5.5%) | 70 %   | 837 |
| Grain | Jęczmień palony                        | 0.3 kg (4.1%) | 55 %   | 985 |
| Grain | Słód Caramunich Typ II Weyermann       | 0.2 kg (2.7%) | 73 %   | 120 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Simcoe     | 15 g   | 60 min | 12.8 %     |
| Boil                | Marynka    | 10 g   | 60 min | 8.8 %      |
| Aroma (end of boil) | Willamette | 20 g   | 25 min | 5 %        |
| Aroma (end of boil) | Willamette | 10 g   | 15 min | 5 %        |

|           |            |      |       |     |
|-----------|------------|------|-------|-----|
| Whirlpool | Willamette | 20 g | 5 min | 5 % |
|-----------|------------|------|-------|-----|

## Yeasts

| Name                      | Type | Form   | Amount  | Laboratory       |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 1000 ml | Fermentum Mobile |

## Notes

- Grain Weight:7.3 kilograms  
Grain Temperature:20° C  
Strike Water Amount:21.8 liters  
Target Mash Temperature:67° C  
Equipment Loss:0° C  
Strike Water Temperature:73.6° C

18 blg 20L + 9 blg 1L = 17.5 blg?  
*Apr 30, 2022, 6:10 PM*