

Oatmeal Stout 15Blg z malinami

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **33.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	1.8 kg (50.6%)	80 %	16
Grain	Viking Pale Ale malt	0.72 kg (20.3%)	80 %	5
Grain	Płatki owsiane	0.45 kg (12.7%)	85 %	3
Grain	Strzegom Karmel 150	0.27 kg (7.6%)	75 %	150
Grain	Czekoladowy	0.23 kg (6.3%)	60 %	788
Adjunct	KAWA MIELONA 250g	0 kg	--- %	---
Grain	Briess - Black Malt	0.09 kg (2.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	9 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.35 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Mrożone Maliny	450 g	Secondary	5 day(s)