

# Oatmeal Stout 2.0

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **43**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **66 C**, Time **480 min**
- Temp **72 C**, Time **180 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **480 min** at **66C**
- Keep mash **180 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt       | 1.2 kg (35.8%) | 80 %  | 5    |
| Grain | Strzegom Monachijski typ I | 0.5 kg (14.9%) | 79 %  | 16   |
| Grain | Płatki owsiane             | 0.8 kg (23.9%) | 60 %  | 3    |
| Grain | Abbey Castle               | 0.25 kg (7.5%) | 80 %  | 45   |
| Grain | Carafa III                 | 0.25 kg (7.5%) | 70 %  | 1034 |
| Grain | Jęczmień palony            | 0.15 kg (4.5%) | 55 %  | 985  |
| Grain | Strzegom Czekoladowy jasny | 0.2 kg (6%)    | 68 %  | 400  |

## Hops

| Use for | Name         | Amount | Time   | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil    | Magnum'21 PL | 15 g   | 45 min | 10.6 %     |

## Yeasts

| Name                        | Type | Form  | Amount | Laboratory       |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Slant | 150 ml | Fermentum Mobile |

## Extras

| Type            | Name           | Amount | Use for | Time    |
|-----------------|----------------|--------|---------|---------|
| Water Agent     | Łuska ryżowa   | 100 g  | Mash    | 600 min |
| Water Agent     | Chlorek wapnia | 4 g    | Mash    | 600 min |
| Water Agent     | Kreda          | 4 g    | Mash    | 600 min |
| Water Agent     | Kwas fosforowy | 2 g    | Mash    | 20 min  |
| Do wystadzania. |                |        |         |         |

## Notes

- Zacieranie w 66. Po godzinie podgrzane do 66 i zostawione na noc. Rano podgrzane do 72 i zostawione na 2h.

Do wystadzania dodatek jednego dużego buraka i 300ml soku z buraka.  
*Feb 23, 2023, 4:58 PM*