

Oatmeal Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **35.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **20 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **60 min** at **100C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **20 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (56.3%)	80 %	5
Grain	Słód owsiany Fawcett	0.5 kg (11.3%)	61 %	5
Grain	Płatki owsiane	0.5 kg (11.3%)	60 %	3
Grain	Biscuit Malt	0.27 kg (6.1%)	79 %	45
Grain	Crystal II	0.2 kg (4.5%)	75 %	39
Grain	Jęczmień palony	0.17 kg (3.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.8%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	19 g	60 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	10 min

Notes

- Ciemne słody dodać na koniec zacierania
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