

Oatmeal stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **29**
- SRM **28.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **1.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (55.6%)	80 %	4
Grain	Płatki owsiane	0.8 kg (22.2%)	85 %	3
Grain	Pszeniczny	0.2 kg (5.6%)	85 %	4
Grain	Strzegom Wiedeński	0.1 kg (2.8%)	79 %	10
Grain	Castle - Czekoladowy	0.13 kg (3.6%)	73 %	900
Grain	Jęczmień palony	0.13 kg (3.6%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.24 kg (6.7%)	73 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	75 min	10 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Wiórki kokosowe	800 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Flavor	Tonka macerowana w Red Stag	10 g	Secondary	2 day(s)

Notes

- 50g łuski ryżowej do zacierania
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