

Oatmeal Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **36.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **40.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Viking Pilsner malt | 5 kg (44.4%) | 82 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (8.9%) | 79 % | 22 |
| Grain | Strzegom Wiedeński | 1 kg (8.9%) | 79 % | 10 |
| Grain | Oat, Raw | 3 kg (26.7%) | 50 % | 4 |
| Grain | Pszenica palona | 0.5 kg (4.4%) | 55 % | 985 |
| Grain | Strzegom Czekoladowy ciemny | 0.5 kg (4.4%) | 68 % | 1200 |
| Grain | Special W Malt | 0.25 kg (2.2%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 100 g | 20 min | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Suszona Śliwka | 5 g | Secondary | 14 day(s) |
| Spice | Kardamon | 10 g | Secondary | 14 day(s) |
| Flavor | Whisky | 50 g | Secondary | 14 day(s) |
| Spice | Anyż Gwiazdka | 1 g | Secondary | 14 day(s) |
| Flavor | Płatki Dębowe | 10 g | Secondary | 14 day(s) |
| Spice | Goździk | 5 g | Secondary | 14 day(s) |
| Flavor | Cynamon Laska | 5 g | Secondary | 14 day(s) |

Notes

- Przyprawy dodane do 9 litrów piwa 11.11.22. Śliwka, anyż, goździk, cynamon podane w szt., nie w gramach.
Cynamon, płatki wyjęte z mocnych alkoholi.
Nov 11, 2022, 11:18 PM