

OATMEAL STOUT OF RICHNESS

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **45**
- SRM **49.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.8 kg (60%)	80 %	7
Grain	Platki owsiane tostowane	1.2 kg (15%)	80 %	3
Tostowane wg Brulosophy (2-3 tygodnie w papierowej torbie przed warzeniem)				
Grain	Weyermann - Caraaroma	0.5 kg (6.3%)	70 %	400
Grain	Weyermann - Special W	0.25 kg (3.1%)	70 %	300
Grain	Weyermann - Carawheat	0.25 kg (3.1%)	70 %	125
Grain	Fawcett - Pale Chocolate	0.5 kg (6.3%)	60 %	565
Grain	Weyermann - Chocolate Wheat Malt	0.25 kg (3.1%)	60 %	1050
Grain	Weyermann - Carafa Special III	0.25 kg (3.1%)	60 %	1400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	60 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	100 ml	House culture