

# Oatmeal Stout - przepis z BA

- Gravity **12.8 BLG**
- ABV ---
- IBU **19**
- SRM **19.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **16.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **16.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (80%)	85 %	7
Grain	Caraaroma	0.3 kg (7.5%)	78 %	400
Adjunct	Briess - Oat Flakes	0.5 kg (12.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	20 g	50 min	5.7 %
Aroma (end of boil)	Kent Goldings	10 g	10 min	5.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	Palony jęczmień	300 g	Mash	5 min
Other	Carafa Special typ I	200 g	Mash	5 min