

Oatmeal Stout v2

- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **63.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.5 kg (75.3%)	80 %	7
Grain	Strzegom Karmel 150	0.7 kg (9.6%)	75 %	150
Grain	Carafa	0.5 kg (6.8%)	70 %	664
Grain	Strzegom Czekoladowy ciemny	0.3 kg (4.1%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	14.2 %
Boil	lunga	55 g	15 min	10.8 %
Whirlpool	Sybilla	24 g	0 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane	0.8 g	Mash	90 min
Flavor	Wiśnie mrożone	1000 g	Boil	20 min