

## #4 Oatmeal cookie Stout 1.0 BIAB

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **22**
- SRM **44.8**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

### Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (34.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1.5 kg (25.8%)	79 %	22
Grain	Strzegom Czekoladowy 400	0.3 kg (5.2%)	68 %	400
Grain	Cookie Viking Malt	0.3 kg (5.2%)	72 %	50
Grain	Strzegom Karmel 150	0.2 kg (3.4%)	75 %	200
Grain	Strzegom Barwiący	0.2 kg (3.4%)	68 %	1300
Grain	Słód owsiany Fawcett	0.6 kg (10.3%)	61 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.33 kg (5.7%)	79 %	1000
Grain	zakwaszający (na życzenie Patryka)	0.175 kg (3%)	--- %	---
Grain	Pszeniczny Czekoladowy	0.2 kg (3.4%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	Marynka	32 g	60 min	6.8 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	3 g	Boil	15 min