

#71 oatmeal stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **33.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **30 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **30 min** at **76C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (67.3%)	80 %	5
Grain	Strzegom Karmel 150	0.3 kg (5.8%)	75 %	150
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.3 kg (5.8%)	68 %	1200
Grain	Płatki owsiane	0.8 kg (15.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	125 ml	Fermentum Mobile

Notes

- Jęczmień palony i stód czekoladowy dodany na koniec zacierania 10min
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