

#9: OATMEALEK

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **26.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **7.9 liter(s)**
- Total mash volume **10.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **7.9 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.6 kg (66.7%)	80 %	5
Grain	Płatki owsiane	0.4 kg (16.7%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.1 kg (4.2%)	71 %	600
Grain	Strzegom Czekoladowy 400	0.1 kg (4.2%)	68 %	400
Grain	Jęczmień palony	0.1 kg (4.2%)	55 %	985
Grain	Fawcett - Dark Crystal	0.1 kg (4.2%)	71 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	6.1 %
Aroma (end of boil)	Fuggles	5 g	10 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

Notes

- Z przepisu Browaru Gdynia - sładki ciemne dodane po godzinie zacierania, fermentowane od 17 do 21 stopni, zabutelkowane po 8 dniach burzliwej 19 butelek z 45g glukozy.
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