

Irlandzki Fart - Oatmeal Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **41.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3 kg (45.7%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.5 kg (22.8%) | 85 % | 3 |
| Grain | Caraaroma | 1 kg (15.2%) | 78 % | 400 |
| Grain | Briess - Chocolate Malt | 0.19 kg (2.9%) | 60 % | 1200 |
| Grain | Carafa III | 0.25 kg (3.8%) | 70 % | 1300 |
| Grain | Strzegom pszenica prażona | 0.33 kg (5%) | 70 % | 50 |
| Grain | Viking Malt Wędzony Wiśnia | 0.3 kg (4.6%) | 82 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 25 g | 50 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|----------|
| Fining | Mech Irlandzki | 5 g | Boil | 20 min |
| Flavor | Francuskie Płatki Dębowe Średnio Opiekane | 50 g | Secondary | 7 day(s) |