

# J-Roc - White Oatmeal stout Rum WA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **5.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **19 %/h**
- Boil size **16.7 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.7 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **16.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (81.1%)	79 %	6
Grain	Płatki owsiane	0.7 kg (18.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Kazbek	50 g	15 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis T-58	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Kawa - ziarna	100 g	Secondary	2 day(s)
Flavor	Kakao - ziarna prażone	100 g	Secondary	9 day(s)

Flavor	Płatki dębowe średnio palone macerowane w rumie	20 g	Secondary	9 day(s)
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