

LEM| Oatmeal Stout (by Piwny Kraft)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **28.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.2 %/h**
- Boil size **24 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.4 kg (67.3%) | 80 % | 5 |
| Grain | Caraaroma | 0.3 kg (5.9%) | 78 % | 400 |
| Grain | Fawcett - Chocolate | 0.2 kg (4%) | 71 % | 1200 |
| Grain | Fawcett - Brown | 0.15 kg (3%) | 72 % | 180 |
| Grain | Jęczmień palony | 0.1 kg (2%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.6 kg (11.9%) | 85 % | 3 |
| Grain | Płatki jęczmienne błyskawiczne | 0.3 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Endeavour | 30 g | 45 min | 7.5 % |
| Boil | English Golding | 15 g | 5 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

Notes

- Zacieranie w 15L w temperaturze 67C - 60 min.
Słody palone i czekoladowe dodajemy na ostatnie 10 min zacierania.
Zacieranie 72C - 10 min.
Mashout - 76C
Filtracja i wysładzanie do 23-24L.
Gotowanie 1h.
Fermentacja 17-19C (10 dni burzliwa, 10 dni cicha)
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