

# Oatmeal FES

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **35**
- SRM **39.5**
- Style **Foreign Extra 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 **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **29.2 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (54.8%)	80.5 %	6
Grain	Monachijski typ II 20-25 EBC Weyermann	1 kg (13.7%)	80 %	20
Grain	Płatki owsiane	1 kg (13.7%)	60 %	3
Grain	Caraaroma	0.4 kg (5.5%)	78 %	400
Grain	Weyermann - Dehusked Carafa II	0.4 kg (5.5%)	70 %	837
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Słód Caramunich Typ II Weyermann	0.2 kg (2.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	12.8 %
Boil	Marynka	10 g	60 min	8.8 %
Aroma (end of boil)	Willamette	20 g	25 min	5 %
Aroma (end of boil)	Willamette	10 g	15 min	5 %

Whirlpool	Willamette	20 g	5 min	5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- Grain Weight:7.3 kilograms  
Grain Temperature:20° C  
Strike Water Amount:21.8 liters  
Target Mash Temperature:67° C  
Equipment Loss:0° C  
Strike Water Temperature:73.6° C

18 blg 20L + 9 blg 1L = 17.5 blg?  
*Apr 30, 2022, 6:10 PM*