

oatmeal stout

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **48.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (37.9%)	80 %	7
Grain	Płatki owsiane	0.65 kg (16.4%)	60 %	3
Grain	Strzegom Wiedeński	0.5 kg (12.6%)	79 %	10
Grain	Pszeniczny	0.3 kg (7.6%)	85 %	4
Grain	Special B Malt	0.25 kg (6.3%)	65.2 %	315
Grain	Caraaroma	0.1 kg (2.5%)	78 %	400
Grain	Czekoladowy	0.2 kg (5.1%)	60 %	788
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg (5.1%)	73 %	1001
Grain	Weyermann - Carafa I	0.16 kg (4%)	70 %	690
Grain	Jęczmień palony	0.1 kg (2.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	10 g	60 min	13.6 %
Boil	East Kent Goldings	20 g	20 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

Notes

- Uzyskałem 13l brzezki 14 BLG,
nagazowane 2,1 vol
May 5, 2022, 12:00 PM