

Oatmeal Stout 15Blg z malinami

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **19**
- SRM **33.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.2 liter(s)**

Steps

- Temp **68 C**, Time **25 min**
- Temp **72 C**, Time **35 min**

Mash step by step

- Heat up **10.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **25 min** at **68C**
- Keep mash **35 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain | Monachijski | 1.8 kg (50.6%) | 80 % | 16 |
| Grain | Viking Pale Ale malt | 0.72 kg (20.3%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.45 kg (12.7%) | 85 % | 3 |
| Grain | Strzegom Karmel 150 | 0.27 kg (7.6%) | 75 % | 150 |
| Grain | Czekoladowy | 0.23 kg (6.3%) | 60 % | 788 |
| Adjunct | KAWA MIELONA 250g | 0 kg | --- % | --- |
| Grain | Briess - Black Malt | 0.09 kg (2.5%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 9 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 10.35 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|----------|
| Flavor | Mrożone Maliny | 450 g | Secondary | 5 day(s) |