

# Oatmeal stout

- Gravity **15.7 BLG**
- ABV ---
- IBU **31**
- SRM **29.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.5 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **68 C**, Time **666 min**

## Mash step by step

- Heat up **23.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **666 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.4 kg (35.7%)	82 %	4
Grain	Viking Pale Ale malt	1.6 kg (23.8%)	80 %	5
Grain	Płatki owsiane	1 kg (14.9%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	85 %	3
Grain	Abbey Castle	0.5 kg (7.4%)	80 %	45
Grain	Strzegom pszenica prażona	0.3 kg (4.5%)	70 %	1000
Grain	Weyermann - Carafa I	0.2 kg (3%)	70 %	690
Grain	Weyermann - Dehusked Carafa I	0.2 kg (3%)	70 %	690
Grain	Jęczmień palony	0.02 kg (0.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	17 g	60 min	11.9 %
Boil	lunga	13 g	30 min	11.9 %
Boil	Styrian Golding	16 g	30 min	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	275 ml	Safale
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## Notes

- Na podstawie receptury:  
<http://www.piwo.org/topic/14390-alderaan-brewery/page-6#entry394655>  
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