

Oatmeal Stout #20

- Gravity **13.8 BLG**
- ABV ---
- IBU **31**
- SRM **44.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.6 kg (31.1%)	79 %	6
Grain	Strzegom Monachijski typ I	1.6 kg (31.1%)	79 %	16
Grain	Słód Owsiany (Castle Malting)	0.5 kg (9.7%)	78 %	5
Grain	Fawcett - Brown	0.25 kg (4.9%)	72 %	180
Grain	Strzegom Czekoladowy 400	0.25 kg (4.9%)	68 %	400
Grain	Weyermann - Carafa I Special	0.25 kg (4.9%)	70 %	837
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.9%)	68 %	1202
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985
Grain	Płatki owsiane	0.2 kg (3.9%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	East Kent Goldings	27 g	60 min	5.2 %
Aroma (end of boil)	East Kent Goldings	15 g	15 min	5.2 %
Boil	Simcoe	8 g	60 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	100 ml	Fermentum Mobile

Notes

- Pierwsza warka która poszła do kanału :(. Po 2 dniach fermentacji potężny smród z fermentora. Dałem mu szansę itrzymałem tydzień i niestety kanał...
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