

Oatmeal Stout II 12 BLG (Centrum Piwowarstwa)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **34.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.6 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------------------|----------------------|----------------|-------|------|
| Grain | Pilzneński | 1.9 kg (43.2%) | 81 % | 4 |
| Grain | Monachijski | 1.1 kg (25%) | 80 % | 19 |
| Grain | Słód owsiany Fawcett | 0.7 kg (15.9%) | 61 % | 10 |
| Grain | Strzegom Karmel 600 | 0.3 kg (6.8%) | 68 % | 600 |
| Grain | Strzegom Barwiący | 0.2 kg (4.5%) | 68 % | 1250 |
| Dodać po 90 min zacierania | | | | |
| Grain | Jęczmień palony | 0.2 kg (4.5%) | 55 % | 1100 |
| Dodać po 90 min zacierania | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |