

oaty

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **26.5**
- 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 **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 3 kg (64.5%) | 81 % | 6 |
| Grain | Oats, Flaked | 0.65 kg (14%) | 80 % | 2 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (8.6%) | 71 % | 600 |
| Grain | Słód Caramunich Typ II Weyermann | 0.4 kg (8.6%) | 73 % | 120 |
| Grain | Jęczmień palony | 0.2 kg (4.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 30 g | 60 min | 6 % |
| Boil | Fuggles | 10 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 18 l = 1.056
east kent goldings 7,5% 20 g 60 min, 16g 10 min

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

May 28, 2022, 5:46 PM