

## Peated Oatmeal v2

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **50**
- SRM **40.1**
- Style **Foreign Extra Stout**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale	2 kg (28.6%)	80 %	5
Grain	Casle Malting Whisky	1 kg (14.3%)	85 %	3
Grain	Viking Monachijski Ciemny typ II	1 kg (14.3%)	79 %	22
Grain	Viking Pszeniczny	1 kg (14.3%)	81 %	5
Grain	Płatki owsiane	1.2 kg (17.1%)	85 %	3
Grain	Weyermann Carafa Special III	0.2 kg (2.9%)	70 %	1400
Grain	Weyermann Carafa III	0.2 kg (2.9%)	68 %	1400
Grain	Viking Pszeniczny Czekoladowy	0.2 kg (2.9%)	68 %	1050
Grain	Viking Czekoladowy Ciemny	0.2 kg (2.9%)	68 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	10 g	50 min	6.7 %
Boil	Phoenix	10 g	50 min	10.3 %
Boil	Bramling Cross	15 g	35 min	6.7 %
Boil	Phoenix	15 g	35 min	10.3 %
Boil	Bramling Cross	25 g	15 min	6.7 %
Boil	Phoenix	25 g	15 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

### Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min
Flavor	Płatki (chipsy) dębowe Whisky	50 g	Secondary	5 day(s)