

## Sweet Oatmeal Stout (TB)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **29**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.6 kg (67.9%)	80 %	5
Grain	Karmelowy Czerwony	0.5 kg (7.4%)	75 %	59
Grain	Chocolate Malt (UK)	0.4 kg (5.9%)	73 %	887
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3
Sugar	Laktoza	0.625 kg (9.2%)	90 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	31 g	60 min	8.2 %
Boil	Styrian Golding	50 g	30 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe french medium	50 g	Secondary	9 day(s)
Zalane wódką na 2h przed dolaniem całości po przelaniu na cichą				
Fining	Żelatyna	5 g	Secondary	2 day(s)
Flavor	Kawa z kawiarki 250ml, espresso	250 g	Secondary	2 day(s)

### Notes

- Użyto płatków french medium, choć docelowo lepiej by było american low roast żeby dodać więcej tanin.

*Jan 10, 2019, 6:21 PM*