

Wędzony Oatmeal Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **101.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **1 %**
- Size with trub loss **30.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.3 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **29.9 liter(s)** of **76C** water or to achieve **36.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.65 kg (28.1%)	82 %	4
Sugar	cukier	0.5 kg (8.5%)	--- %	---
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.67 kg (11.4%)	90 %	6800
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (20.4%)	80 %	122
Grain	Casle Malting Whisky Nature	0.12 kg (2%)	85 %	4
Grain	Cara Ruby Castle	0.12 kg (2%)	72 %	49
Grain	Special B Malt	0.2 kg (3.4%)	65.2 %	315
Grain	chocolate castle	0.2 kg (3.4%)	68 %	900
Grain	Jęczmień palony	0.04 kg (0.7%)	55 %	985
Grain	Płatki owsiane	1 kg (17%)	85 %	3
Sugar	cukier refermentacja	0.17 kg (2.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum pl	10 g	60 min	12.4 %

Boil	Nugget	20 g	20 min	15.3 %
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	1 g	Danstar