

4#OATMEAL STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **30.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.8%)	80 %	5
Grain	Płatki owsiane	1.8 kg (26.5%)	60 %	3
Grain	Strzegom Karmel 150	0.5 kg (7.4%)	75 %	150
Grain	Viking Czekoladowy ciemny	0.25 kg (3.7%)	67 %	900
Grain	Jęczmień palony	0.25 kg (3.7%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Zbyt zawiesiste, kisielowate, od płatków owsianych, trzeba zredukować płatki o 30%. Zero słodczy w smaku ale nie jest wytrawne, umiarkowana paloność i goryczka, pełne.
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