

Brian Śmiały - Oatmeal Stout

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **47.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Słód owsiany Fawcett	2 kg (36.4%)	61 %	5
Grain	Special B Malt	0.5 kg (9.1%)	65.2 %	400
Grain	Chocolate Malt (UK)	0.5 kg (9.1%)	73 %	1175
Grain	Weyermann - Chocolate Rye	0.5 kg (9.1%)	20 %	650

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	50 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M12 Voss Kveik	Ale	Dry	11.5 g	Mangovers Jack

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	20 min

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)
Cicha (7 dni w 18-20 st. C)

Butelkowanie:
Syrop cukrowy (75 g cukru brązowego w 300 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 16-18 st. C
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