

# Irlandzki Fart - Oatmeal Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **31**
- SRM **35.1**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 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	3 kg (60%)	80 %	5
Grain	Płatki owsiane	1 kg (20%)	85 %	3
Grain	Caraaroma	0.5 kg (10%)	78 %	400
Grain	Briess - Chocolate Malt	0.25 kg (5%)	60 %	1000
Grain	Carafa III	0.25 kg (5%)	70 %	1034

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	500 g	Mash	0 min

Fining	Mech Irlandzki	5 g	Boil	20 min
Flavor	Francuskie Płatki Dębowe Średnio Opiekane	50 g	Secondary	7 day(s)