

# Irlandzki Fart - Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **34.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (60.3%)	80 %	5
Grain	Płatki owsiane	1.2 kg (20.7%)	85 %	3
Grain	Caraaroma	0.5 kg (8.6%)	78 %	400
Grain	Briess - Chocolate Malt	0.3 kg (5.2%)	60 %	1000
Grain	Carafa	0.3 kg (5.2%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	50 g	15 min	7.75 %
Boil	Cluster	50 g	5 min	7.75 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
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Other	Łuska Ryżowa	200 g	Mash	0 min
Fining	Mech Irlandzki	5 g	Boil	20 min
Flavor	Francuskie Płatki Dębowe Średnio Opiekane	50 g	Secondary	7 day(s)