

# Irlandzki Fart - Oatmeal Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **30**
- SRM **41.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (45.7%)	80 %	5
Grain	Płatki owsiane	1.5 kg (22.8%)	85 %	3
Grain	Caraaroma	1 kg (15.2%)	78 %	400
Grain	Briess - Chocolate Malt	0.19 kg (2.9%)	60 %	1200
Grain	Carafa III	0.25 kg (3.8%)	70 %	1300
Grain	Strzegom pszenica prażona	0.33 kg (5%)	70 %	50
Grain	Viking Malt Wędzony Wiśnia	0.3 kg (4.6%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	Safale

## Extras

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