

Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **21.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **33.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (59.9%)	81 %	4
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Grain	Monachijski	1 kg (12%)	80 %	16
Grain	Płatki owsiane	1 kg (12%)	60 %	3
Grain	Carahell	1 kg (12%)	77 %	26
Grain	Carafa III	0.35 kg (4.2%)	70 %	1034

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	zombie	50 g	25 min	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	1500 ml	Fermentis

Notes

- starter dwustopniowy
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