

oatmeal stout 12

- Gravity **12.1 BLG**
- ABV ---
- IBU **32**
- SRM **27.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 3.8 kg (78.4%) | 79 % | 6 |
| Grain | Caramel/Crystal Malt - 10L | 0.2 kg (4.1%) | 75 % | 20 |
| Grain | Oats, Flaked | 0.4 kg (8.2%) | 80 % | 2 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (6.2%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.15 kg (3.1%) | 1 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| 04-s | Ale | Slant | 150 ml | --- |

Notes

- Jęczmień Palony na ostatnie 15min
Feb 17, 2017, 10:21 AM