

Oatmeal stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **34.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet pale ale	1.6 kg (49.7%)	80 %	4
Grain	Słód owsiany Fawcett	0.6 kg (18.6%)	61 %	5
Grain	Płatki owsiane	0.4 kg (12.4%)	60 %	3
Grain	Special B Malt	0.1 kg (3.1%)	65.2 %	400
Grain	Brown Malt (British Chocolate)	0.15 kg (4.7%)	70 %	150
Grain	Fawcett - Pale Chocolate	0.2 kg (6.2%)	71 %	500
Grain	Carafa II special	0.17 kg (5.3%)	70 %	1150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella'20	15 g	60 min	6.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	90 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia (kreda)	6 g	Mash	90 min
Water Agent	Łuska ryżowa	100 g	Mash	90 min
Water Agent	Kwas fosforowy	2 g	Mash	15 min
2ml/12l wody do wysładzania				

Notes

- Fermentacja tydzień w 16-17st.
Kilka dni w 18-20, dalej puszczone luzem w pokojowej.
Jun 2, 2022, 8:12 AM