

Oatmeal Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **27**
- SRM **36.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **40.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **45 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (44.4%)	82 %	4
Grain	Strzegom Monachijski typ II	1 kg (8.9%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (8.9%)	79 %	10
Grain	Oat, Raw	3 kg (26.7%)	50 %	4
Grain	Pszenica palona	0.5 kg (4.4%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.5 kg (4.4%)	68 %	1200
Grain	Special W Malt	0.25 kg (2.2%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	20 min	7.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	500 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Suszona Śliwka	5 g	Secondary	14 day(s)
Spice	Kardamon	10 g	Secondary	14 day(s)
Flavor	Whisky	50 g	Secondary	14 day(s)
Spice	Anyż Gwiazdka	1 g	Secondary	14 day(s)
Flavor	Płatki Dębowe	10 g	Secondary	14 day(s)
Spice	Goździk	5 g	Secondary	14 day(s)
Flavor	Cynamon Laska	5 g	Secondary	14 day(s)

Notes

- Przyprawy dodane do 9 litrów piwa 11.11.22. Śliwka, anyż, goździk, cynamon podane w szt., nie w gramach.
Cynamon, płatki wyjęte z mocnych alkoholi.
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