

Oatmeal stout NITRO

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **35**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **1000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1100 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1207.5 liter(s)**

Mash information

- Mash efficiency **86.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **762 liter(s)**
- Total mash volume **1016 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **762 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **15 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **699.5 liter(s)** of **76C** water or to achieve **1207.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	100 kg (39.4%)	81 %	4
Grain	Strzegom Monachijski typ I	100 kg (39.4%)	79 %	16
Grain	Caraaroma	12 kg (4.7%)	78 %	400
Grain	Płatki owsiane	17 kg (6.7%)	60 %	3
Grain	Simpsons - Black Malt	6 kg (2.4%)	70 %	1084
Grain	Jęczmień palony	19 kg (7.5%)	55 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	1000 g	60 min	10 %
Whirlpool	Marynka	1000 g	20 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
US04	Ale	Dry	500 g	Fermentis

Notes

- Nagazowanie azotem 1ba
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