

# Oatmeal Stout z kokosem

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **45.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (37.9%)	80 %	5
Grain	Słód owsiany Fawcett	1.5 kg (22.7%)	61 %	5
Grain	Płatki owsiane	1 kg (15.2%)	60 %	3
Grain	Abbey Castle	0.5 kg (7.6%)	80 %	45
Grain	Carafa	0.5 kg (7.6%)	70 %	800
Grain	Strzegom pszenica prażona	0.25 kg (3.8%)	70 %	1000
Grain	Fawcett - Pale Chocolate	0.25 kg (3.8%)	71 %	600
Sugar	Milk Sugar (Lactose)	0.1 kg (1.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	45 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Kokos	1500 g	Secondary	---

### Notes

- filtracja kokosa?  
*Feb 6, 2023, 4:35 PM*