

# Oatmeal whisky stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **23.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **16 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt        | 2 kg (54.8%)   | 80 %  | 5   |
| Grain | Viking Malt Wędzony Torfem  | 1 kg (27.4%)   | 81 %  | 10  |
| Grain | Strzegom Czekoladowy ciemny | 0.25 kg (6.8%) | 67 %  | 900 |
| Grain | Płatki owsiane              | 0.4 kg (11%)   | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Challenger | 15 g   | 60 min | 7 %        |
| Aroma (end of boil) | Challenger | 15 g   | 20 min | 7 %        |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew S-33 | Ale  | Slant | 150 ml | Safbrew    |

## Notes

- Zacieranie w 2 temperaturach albo "na lenia" 68C przez 60min.  
*Feb 9, 2020, 11:12 AM*