

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.
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