

oaty

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **26.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (64.5%)	81 %	6
Grain	Oats, Flaked	0.65 kg (14%)	80 %	2
Grain	Fawcett - Pale Chocolate	0.4 kg (8.6%)	71 %	600
Grain	Słód Caramunich Typ II Weyermann	0.4 kg (8.6%)	73 %	120
Grain	Jęczmień palony	0.2 kg (4.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	6 %
Boil	Fuggles	10 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Notes

- 18 l = 1.056
east kent goldings 7,5% 20 g 60 min, 16g 10 min

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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