

# POS Oatmeal Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **27.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.1 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (42.6%)	80 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (25.5%)	79 %	22
Grain	Płatki owsiane	0.4 kg (17%)	85 %	3
Grain	Caraaroma	0.15 kg (6.4%)	78 %	400
Grain	Jęczmień palony	0.1 kg (4.3%)	55 %	985
Grain	Carafa	0.1 kg (4.3%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	11.7 %
Boil	Fuggles	20 g	15 min	6.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile

## Notes

- Wyszło mętne, mało palone choć gładkie - spróbować innej receptury

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

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