

Sweet Oatmeal Stout (TB)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **33**
- SRM **29**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **85 min**
- Evaporation rate **10 %/h**
- Boil size **31.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **24.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.6 kg (67.9%) | 80 % | 5 |
| Grain | Karmelowy Czerwony | 0.5 kg (7.4%) | 75 % | 59 |
| Grain | Chocolate Malt (UK) | 0.4 kg (5.9%) | 73 % | 887 |
| Grain | Jęczmień palony | 0.25 kg (3.7%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.4 kg (5.9%) | 85 % | 3 |
| Sugar | Laktoza | 0.625 kg (9.2%) | 90 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Northdown | 31 g | 60 min | 8.2 % |
| Boil | Styrian Golding | 50 g | 30 min | 3.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|---|---------------------------------|--------|-----------|----------|
| Flavor | Płatki dębowe french medium | 50 g | Secondary | 9 day(s) |
| Zalane wódką na 2h przed dolaniem całości po przelaniu na cichą | | | | |
| Fining | Żelatyna | 5 g | Secondary | 2 day(s) |
| Flavor | Kawa z kawiarki 250ml, espresso | 250 g | Secondary | 2 day(s) |

Notes

- Użyto płatków french medium, choć docelowo lepiej by było american low roast żeby dodać więcej tanin.

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