

Tribute to Wulkan Oatmeal Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **26.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 6.26 kg (75.4%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.62 kg (7.5%) | 75 % | 150 |
| Grain | Strzegom Barwiący | 0.16 kg (2%) | 68 % | 1300 |
| Grain | Jęczmień palony | 0.26 kg (3%) | 55 % | 985 |
| Grain | Płatki owsiane | 1 kg (12.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|---------|--------|------------|
| Boil | Fuggles | 41.66 g | 60 min | 4.5 % |
| Boil | East Kent Goldings | 41.66 g | 60 min | 5.1 % |
| Boil | Fuggles | 25 g | 20 min | 4.5 % |
| Boil | Mosaic | 41.66 g | 1 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|----------|------------|
| Danstar - Nottingham | Ale | Slant | 312.5 ml | Danstar |