

16: OATMEAL

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **34**
- SRM **38.4**
- 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 **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14.1 liter(s)**

Steps

- Temp **65 C**, Time **35 min**
- Temp **70 C**, Time **20 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **35 min** at **65C**
- Keep mash **20 min** at **70C**
- Keep mash **15 min** at **75C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (62.5%) | 79 % | 6 |
| Grain | Płatki owsiane | 0.3 kg (9.4%) | 85 % | 3 |
| Grain | Fawcett - Brown | 0.25 kg (7.8%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (7.8%) | 71 % | 600 |
| Grain | Abbey Malt Weyermann | 0.2 kg (6.3%) | 75 % | 45 |
| Grain | Jęczmień palony | 0.2 kg (6.3%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 13 g | 60 min | 11 % |
| Aroma (end of boil) | lunga | 5 g | 10 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 7 g | Safale |

Extras

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

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 3 g | Boil | 10 min |

Notes

- Warzone 03.02. Drugie podejście do Oatmeala. Jęczmień dodany na mash-out. Starter z 5g suchych S-04, które miałem już chwile otwarte i jeszcze 2g uwodnionych. Fermentuje...
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