

# hazy oatmeal stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **37.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **70 C**, Time **50 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Special B Castle            | 0.2 kg (3%)    | 70 %  | 350  |
| Grain | Płatki owsiane              | 0.5 kg (7.6%)  | 60 %  | 3    |
| Grain | Pszeniczny                  | 1 kg (15.1%)   | 85 %  | 4    |
| Grain | Strzegom Monachijski typ II | 0.5 kg (7.6%)  | 79 %  | 22   |
| Grain | Weyermann - Carafa III      | 0.11 kg (1.7%) | 70 %  | 1024 |
| Grain | Karmelowy żytni Strzegom    | 0.3 kg (4.5%)  | 75 %  | 150  |
| Grain | Viking Pale Ale malt        | 2 kg (30.3%)   | 80 %  | 5    |
| Grain | Żytni                       | 0.5 kg (7.6%)  | 85 %  | 8    |
| Grain | Słód owsiany Fawcett        | 1 kg (15.1%)   | 61 %  | 5    |
| Grain | Jęczmień palony             | 0.2 kg (3%)    | 55 %  | 985  |
| Grain | Czekoladowy                 | 0.3 kg (4.5%)  | 60 %  | 900  |

## Hops

| Use for | Name         | Amount | Time  | Alpha acid |
|---------|--------------|--------|-------|------------|
| Boil    | Galaxy       | 10 g   | 5 min | 15 %       |
| Boil    | Enigma (AUS) | 10 g   | 5 min | 17.2 %     |
| Boil    | Rakau (NZ)   | 10 g   | 5 min | 9.5 %      |

|           |            |      |        |        |
|-----------|------------|------|--------|--------|
| Whirlpool | Galaxy     | 20 g | 20 min | 15 %   |
| Whirlpool | eclipse    | 20 g | 20 min | 17.2 % |
| Whirlpool | Rakau (NZ) | 20 g | 20 min | 9.5 %  |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Fermentis  |