

Irlandzki Fart - Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **41.6**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|------|
| Grain | Viking Pale Ale malt | 3.5 kg (56%) | 80 % | 5 |
| Grain | Płatki owsiane | 1.5 kg (24%) | 85 % | 3 |
| Grain | Caraaroma | 0.5 kg (8%) | 78 % | 400 |
| Grain | Briess - Chocolate Malt | 0.5 kg (8%) | 60 % | 1000 |
| Grain | Carafa III | 0.25 kg (4%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 50 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 20 min |

| | | | | |
|--------|---|------|-----------|----------|
| Flavor | Francuskie Płatki Dębowe Średnio Opiekane | 50 g | Secondary | 7 day(s) |
|--------|---|------|-----------|----------|