

## Oatmeal Stout #20

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- Gravity **13.8 BLG**
- ABV ---
- IBU **31**
- SRM **44.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.6 liter(s)**

### Steps

- Temp **50 C**, Time **0 min**
- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC  |
|-------|-------------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale             | 1.6 kg (31.1%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I    | 1.6 kg (31.1%) | 79 %  | 16   |
| Grain | Słód Owsiany (Castle Malting) | 0.5 kg (9.7%)  | 78 %  | 5    |
| Grain | Fawcett - Brown               | 0.25 kg (4.9%) | 72 %  | 180  |
| Grain | Strzegom Czekoladowy 400      | 0.25 kg (4.9%) | 68 %  | 400  |
| Grain | Weyermann - Carafa I Special  | 0.25 kg (4.9%) | 70 %  | 837  |
| Grain | Strzegom Czekoladowy 1200     | 0.1 kg (1.9%)  | 68 %  | 1202 |
| Grain | Jęczmień palony               | 0.1 kg (1.9%)  | 55 %  | 985  |
| Grain | Płatki owsiane                | 0.2 kg (3.9%)  | 85 %  | 3    |
| Grain | Płatki pszeniczne             | 0.3 kg (5.8%)  | 85 %  | 3    |

### Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|------|------------|
|---------|------|--------|------|------------|

|                     |                    |      |        |        |
|---------------------|--------------------|------|--------|--------|
| Boil                | East Kent Goldings | 27 g | 60 min | 5.2 %  |
| Aroma (end of boil) | East Kent Goldings | 15 g | 15 min | 5.2 %  |
| Boil                | Simcoe             | 8 g  | 60 min | 13.1 % |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 100 ml | Fermentum Mobile |

## Notes

- Pierwsza warka która poszła do kanału :( . Po 2 dniach fermentacji potężny smród z fermentora. Dałem mu szansę itrzymałem tydzień i niestety kanał...  
*Jan 30, 2017, 9:48 AM*