

Oatmeal Stout

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **40.7**
- Style **Foreign Extra Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (74.3%)	80 %	5
Grain	Pszeniczny czekoladowy	0.3 kg (4.1%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	1400
Grain	Carafa II	0.3 kg (4.1%)	70 %	812
Grain	Weyermann - Carapils	0.5 kg (6.8%)	78 %	4
Grain	Płatki owsiane	0.5 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	7.1 %
Boil	Marynka	50 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	200 ml	Fermentum Mobile

Notes

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

- 21.02
4 tygodnie fermentacji burzliwej, w tym 2 dni cold crash w 8°C. Odfermentowanie do 5°BLG.
23 butelki, lane "pod korek". Trochę wypite w trakcie butelkowania ;). Piwo na tym etapie bez wad. Bardziej w stronę czekolady, lekka kawa i delikatna paloność.
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