

Oatmeal_Stout_CarpeCraft_2017

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **36**
- SRM **35.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (29.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (29.4%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (14.7%)	81 %	6
Grain	Jęczmień palony	0.8 kg (11.8%)	55 %	985
Grain	Płatki owsiane	1 kg (14.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	ziarna kawy (opcjonalnie)	70 g	Secondary	8 day(s)
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Notes

- Ziarna kawy opcjonalnie aby podbic aromat.
Prawie 15% platkow owsianych w zasypie, aby czuc bylo, ze to oatmeal stout, czyli faktura piwa taka bardzo gladka, moze nie oleista jak przy uzyciu zyta, ale piwo bardzo gladkie, jak to mowia zaokraglone.

Przerwy podczas zacierania pol na pol, aby troche tej slodyczy zostalo. Zeby piwo za bardzo wytrawne nie wyszlo.

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