

Oatmeal Stout - Esencje Smaku

- Gravity **13.1 BLG**
- ABV ---
- IBU **34**
- SRM **35.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale | 2.7 kg (50.9%) | 79 % | 6 |
| Grain | Strzegom pszeniczny | 1.6 kg (30.2%) | 81 % | 6 |
| Grain | Strzegom Karmel 150 | 0.2 kg (3.8%) | 75 % | 150 |
| Grain | Strzegom Karmel 600 | 0.1 kg (1.9%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy 1200 | 0.15 kg (2.8%) | 68 % | 1202 |
| Grain | Carafa II | 0.15 kg (2.8%) | 70 % | 812 |
| Adjunct | Płatki owsiane | 0.4 kg (7.5%) | 60 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |