

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