

# Oatmeal Stout Kulki

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **35**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (54.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (18.2%)	79 %	22
Grain	Strzegom Karmel 300	0.25 kg (4.5%)	70 %	299
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.6%)	68 %	1200
Grain	Płatki owsiane	0.6 kg (10.9%)	85 %	3
Grain	Strzegom Karmel 600	0.15 kg (2.7%)	68 %	601
Grain	Carafa II	0.1 kg (1.8%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	40 g	60 min	6.1 %
Boil	East Kent Goldings	10 g	30 min	5.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Liquid	1000 ml	Fermentum Mobile