

oatmeal

- Gravity **12.4 BLG**
- ABV ---
- IBU **28**
- SRM **40.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (39.6%)	80 %	4
Grain	Strzegom Monachijski typ II	1.5 kg (29.7%)	79 %	22
Grain	Strzegom Karmel 150	0.25 kg (5%)	75 %	150
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	Chocolate Malt (UK)	0.2 kg (4%)	73 %	887
Grain	Płatki owsiane	0.8 kg (15.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Golding	30 g	60 min	6 %
Boil	Marynka	8 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Notes

- jęczmień palony dodany i słód czekoladowy przed podgrzaniem do 76 stopni.

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

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