

Peated Oatmeal

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **53**
- SRM **37.7**
- Style **Foreign Extra 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 **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale | 2 kg (30.3%) | 80 % | 5 |
| Grain | Casle Malting Whisky | 1 kg (15.2%) | 85 % | 3 |
| Grain | Viking Monachijski Ciemny typ II | 1 kg (15.2%) | 79 % | 22 |
| Grain | Viking Pszeniczny | 1 kg (15.2%) | 81 % | 5 |
| Grain | Płatki owsiane | 0.8 kg (12.1%) | 85 % | 3 |
| Grain | Viking Czekoladowy Ciemny | 0.4 kg (6.1%) | 68 % | 1000 |
| Grain | Viking Barwiący | 0.2 kg (3%) | 68 % | 1250 |
| Grain | Viking Barwiący bez łuski | 0.2 kg (3%) | 68 % | 975 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Bramling Cross | 10 g | 50 min | 6.7 % |
| Boil | Phoenix | 10 g | 50 min | 10.3 % |
| Boil | Bramling Cross | 15 g | 35 min | 6.7 % |
| Boil | Phoenix | 15 g | 35 min | 10.3 % |
| Boil | Bramling Cross | 25 g | 15 min | 6.7 % |
| Boil | Phoenix | 25 g | 15 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------------------------|------|-----------|----------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |
| Flavor | Płatki (chipsy) dębowe Whisky | 50 g | Secondary | 5 day(s) |