

(B&B) SNOWFALL OATMEAL STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **47.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3.5 kg (50%)	81 %	6
Grain	Simpsons - Munich Malt	0.7 kg (10%)	80 %	23
Grain	Simpsons - Golden Naked Oats	0.7 kg (10%)	73 %	18
Grain	Simpsons - Amber Malt	0.7 kg (10%)	70 %	60
Grain	Simpsons - Chocolate Malt	0.7 kg (10%)	70 %	1150
Grain	Simpsons - DRC® Double Roasted Crystal	0.35 kg (5%)	70 %	300
Grain	Simpsons - Brown Malt	0.35 kg (5%)	70 %	510

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Voss kveik	Ale	Slant	5 ml	House strain
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Notes

- Kawa cold brew do połowy przy rozlewie pewnie + trochę lakto

Nagazowanie na 2.0 vol

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