

#8 Oatmeal Whiskey Dry Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **46**
- SRM **40.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **71 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **71C**
- Keep mash **10 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------|----------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 3.5 kg (59.8%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.1%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (8.5%) | 85 % | 3 |
| Grain | Strzegom Barwiący | 0.5 kg (8.5%) | 68 % | 1300 |
| Dodane na wygrzew | | | | |
| Grain | Jęczmień palony | 0.35 kg (6%) | 55 % | 985 |
| Dodane na wygrzew | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Amarillo | 30 g | 15 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 60 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|---------|----------|
| Spice | płatki dębowe średnio palone | 30 g | Primary | 0 day(s) |