Oatmeal Stout 2.0

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **43**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **66 C**, Time **480 min**
- Temp **72 C**, Time **180 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **480 min** at **66C**
- Keep mash **180 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg *(35.8%)*	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg *(14.9%)*	79 %	16
Grain	Płatki owsiane	0.8 kg *(23.9%)*	60 %	3
Grain	Abbey Castle	0.25 kg *(7.5%)*	80 %	45
Grain	Carafa III	0.25 kg *(7.5%)*	70 %	1034
Grain	Jęczmień palony	0.15 kg *(4.5%)*	55 %	985
Grain	Strzegom Czekoladowy jasny	0.2 kg *(6%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum'21 PL	15 g	45 min	10.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	150 ml	Fermentum Mobile

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Extras

Type	Name	Amount	Use for	Time
Water Agent	Łuska ryżowa	100 g	Mash	600 min
Water Agent	Chlorek wapnia	4 g	Mash	600 min
Water Agent	Kreda	4 g	Mash	600 min
Water Agent	Kwas fosforowy	2 g	Mash	20 min
Do wysładzania.				

Notes

- Zacieranie w 66. Po godzinie podgrzane do 66 i zostawione na noc. Rano podgrzane do 72 i zostawione na 2h.

  Do wysładzania dodatek jednego dużego buraka i 300ml soku z buraka.
  Feb 23, 2023, 4:58 PM

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