

133 Oatmeal stout posebryg

Oatmeal stout (8 C)

Type: All Grain
Batch Size: 20,00 L
Boil Size: 31,85 L
Boil Time: 90 min
End of Boil Vol: 23,79 L
Final Bottling Vol: 18,49 L
Fermentation: Ale, Two Stage

Date: 25 Feb 2023
Brewer: MortenBryg
Asst Brewer:
Equipment: BIAB - Standard 5 Gal/19 l Batch
Efficiency: 70,00 %
Est Mash Efficiency: 79,9 %
Taste Rating: 30,0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU	Volume
0,10 kg	Rice Hulls (0,0 EBC)	Adjunct	1	1,5 %	0,10 L
4,00 kg	Chateau Pale Ale (8,0 EBC)	Grain	2	59,0 %	2,61 L
0,60 kg	Oats, Flaked (2,0 EBC)	Grain	3	8,8 %	0,39 L
0,50 kg	Chocolate Malt (1150,0 EBC)	Grain	4	7,4 %	0,33 L
0,40 kg	Special B Malt (354,6 EBC)	Grain	5	5,9 %	0,26 L
0,30 kg	Wheat (6,0 EBC)	Grain	6	4,4 %	0,20 L
0,10 kg	Chateau Cara Gold (120,0 EBC)	Grain	7	1,5 %	0,07 L
0,78 kg	DME Golden Light (Briess) [Boil] (7,9 EBC)	Dry Extract	8	11,5 %	0,50 L
35,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 60,0 min	Hop	9	18,6 IBUs	-
25,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 25,0 min	Hop	10	9,2 IBUs	-
10,00 g	East Kent Goldings (EKG) [5,00 %] - Boil 5,0 min	Hop	11	1,1 IBUs	-
1,0 pkg	Windsor Yeast (Lallemand #-) [23,66 ml]	Yeast	12	-	-

Gravity, Alcohol Content and Color

Est Original Gravity: 1,076 SG
Est Final Gravity: 1,020 SG
Estimated Alcohol by Vol: 7,5 %
Bitterness: 28,9 IBUs
Est Color: 88,4 EBC

Measured Original Gravity: 1,060 SG
Measured Final Gravity: 1,026 SG
Actual Alcohol by Vol: 4,5 %
Calories: 584,5 kcal/l

Mash Profile

Mash Name: Single Infusion, Full Body
Sparge Water: 13,86 L
Sparge Temperature: 75,6 C
Adjust Temp for Equipment: FALSE
Est Mash PH: 5,34
Measured Mash PH: 0,00

Total Grain Weight: 6,78 kg
Grain Temperature: 22,2 C
Tun Temperature: 22,2 C
Target Mash PH: 5,20
Mash Acid Addition: None
Sparge Acid Addition: None

Mash Steps

Name	Description	Step Temperature	Step Time
Mash In	Add 24,00 L of water at 72,3 C	68,0 C	60 min
Mash Out	Add 0,00 L of water at 78,0 C	78,0 C	20 min

Sparge: Fly sparge with 13,86 L water at 75,6 C

Mash Notes: Simple single infusion mash for use with most modern well modified grains (about 95% of the time).

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 98,94 g
Keg/Bottling Temperature: 21,1 C
Fermentation: Ale, Two Stage
Fermenter:

Volumes of CO2: 2,3
Carbonation Est: Bottle with 98,94 g Table Sugar
Carbonation (from Meas Vol): Bottle with 94,36 g Table Sugar

Age for: 30,00 days

Storage Temperature: 18,3 C

Notes

50% RO vand ca. 15L

Ca. 21L i Bucket Buddy indenfor ved ca. 21 grader.

100g sukker/ 17,63L = 5,6g/l

8l i fad

12 x 0,5 flaske 6L

11, 0,33 flaske 3,63

17,63L

Created with BeerSmith