

#12 American Oatmeal Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **36.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	1.7 kg (42.5%)	77 %	35
Grain	Strzegom enzymatyczny	1 kg (25%)	70 %	7
Grain	Strzegom Czekoladowy ciemny	0.25 kg (6.3%)	20 %	950
Grain	Château Biscuit®	0.25 kg (6.3%)	50 %	50
Grain	Karmelowy 200	0.15 kg (3.8%)	50 %	200
Grain	Jęczmień prażony	0.15 kg (3.8%)	20 %	1000
Grain	Płatki owsiane	0.35 kg (8.8%)	50 %	3
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.15 kg (3.8%)	77 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	7.1 %
Aroma (end of boil)	Cascade	10 g	10 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.5 g	Fermentis