

## #131 Oatmeal Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **41.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **4 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **67 min**
- Evaporation rate **14 %/h**
- Boil size **11.9 liter(s)**

### Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **55 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **55 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **-0.9 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.75 kg (61.8%)	80 %	5
Grain	Płatki owsiane	0.5 kg (17.7%)	70 %	3
Grain	Abbey Malt Weyermann	0.2 kg (7.1%)	75 %	45
Grain	Fawcett - Pszeniczny Czekoladowy	0.15 kg (5.3%)	73 %	1001
Grain	Jęczmień palony	0.15 kg (5.3%)	60 %	985
Grain	Weyermann - Carafa II Special	0.08 kg (2.8%)	65 %	1150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga PL	10 g	55 min	10 %
Aroma (end of boil)	Fuggles	12.5 g	15 min	5.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	100 g	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	1.25 g	Boil	12 min