

16B. Oatmeal Stout

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **33.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **3 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.28 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (68.6%)	80 %	5
Grain	Płatki owsiane	0.5 kg (14.3%)	60 %	3
Grain	Strzegom Karmel 150	0.2 kg (5.7%)	75 %	150
Grain	Jęczmień palony	0.2 kg (5.7%)	55 %	985
Grain	Strzegom Czekoladowy ciemny	0.2 kg (5.7%)	68 %	1200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	27 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	4 g	Boil	60 min

Notes

- 14 dni 18
2 dni cold crash
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