

GOLDEN OATMEAL STOUT

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **43.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|-----------------|-------|------|
| Grain | Weyermann - Pale Ale Malt | 5 kg (71.4%) | 80 % | 7 |
| Grain | Simpsons - Golden Naked Oats | 1 kg (14.3%) | 70 % | 19 |
| Grain | Simpsons - Chocolate Malt | 0.75 kg (10.7%) | 70 % | 1150 |
| Grain | Simpsons - Crystal Extra Dark | 0.25 kg (3.6%) | 70 % | 475 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------|------|-------|--------|---------------|
| Voss kveik | Ale | Slant | 5 ml | House culture |