

LEM| Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **26.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **68 C**, Time **10 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **10 min** at **68C**
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (68.4%)	80 %	5
Grain	Caraaroma	0.3 kg (5.1%)	78 %	400
Grain	Strzegom Czekoladowy 1200	0.2 kg (3.4%)	68 %	1202
Grain	Fawcett - Brown	0.15 kg (2.6%)	72 %	180
Grain	Jęczmień palony	0.1 kg (1.7%)	55 %	985
Grain	Płatki owsiane	0.7 kg (12%)	85 %	3
Grain	Płatki jęczmienne błyskawiczne	0.4 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Endeavour	30 g	45 min	7.5 %
Boil	Palisade	10 g	30 min	8.5 %
Boil	English Golding	15 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	2.5 g	Boil	15 min