

Oat Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **36**
- SRM **37.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (78.4%)	79 %	6
Grain	Carahell	0.2 kg (3.9%)	77 %	26
Grain	Strzegom Czekoladowy 1200	0.3 kg (5.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	1100
Adjunct	Płatki owsiane	0.3 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	17 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	33 g	5 min	13.2 %
Dry Hop	Simcoe	50 g	7 day(s)	13.2 %