

Oat Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **12**
- SRM **23.6**
- Style **Dry Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (69.6%)	85 %	7
Grain	Platki Jęczmienne	0.5 kg (10.9%)	85 %	3
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Dodać w 60min zacierania na 76stopni C				
Grain	Weyermann - Carafa II	0.1 kg (2.2%)	70 %	837
Dodać w 60min zacierania na 76stopni C				
Grain	Platki owsiane	0.5 kg (10.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	5 %
Boil	Willamette	15 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale