

# Oatmeal American Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **49**
- SRM **39.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|---|---------------------------|----------------|-------|------|
| Grain   | Pale Malt (2 Row) UK      | 2 kg (58.8%)   | 78 %  | 6    |
| Grain   | Oats, Flaked              | 0.5 kg (14.7%) | --- % | 2    |
| Ciemne słody i palone ziarno dopiero po przerwie maltozowej |                           |                |       |      |
| Grain   | Weyermann - Carawheat     | 0.5 kg (14.7%) | --- % | 97   |
| Grain   | Strzegom Czekoladowy 1200 | 0.3 kg (8.8%)  | --- % | 1202 |
| Grain   | Jęczmień palony           | 0.1 kg (2.9%)  | --- % | 985  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Magnum  | 10 g   | 60 min | 12 %       |
| Aroma (end of boil) | Chinook | 5 g    | 30 min | 13 %       |
| Aroma (end of boil) | Cascade | 5 g    | 30 min | 6 %        |
| Aroma (end of boil) | Oktawia | 5 g    | 30 min | 7.1 %      |
| Aroma (end of boil) | Chinook | 5 g    | 15 min | 13 %       |
| Aroma (end of boil) | Cascade | 5 g    | 15 min | 6 %        |
| Aroma (end of boil) | Oktawia | 5 g    | 15 min | 7.1 %      |

|           |         |     |          |       |
|-----------|---------|-----|----------|-------|
| Whirlpool | Chinook | 5 g | 0 min    | 13 %  |
| Whirlpool | Cascade | 5 g | 0 min    | 6 %   |
| Whirlpool | Oktawia | 5 g | 0 min    | 7.1 % |
| Dry Hop   | Chinook | 7 g | 5 day(s) | 13 %  |
| Dry Hop   | Cascade | 7 g | 5 day(s) | 6 %   |
| Dry Hop   | Oktawia | 7 g | 5 day(s) | 7.1 % |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 250 ml | Fermentis  |