

Oatmeal Foreign Extra Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **39.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **69 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Viking Pilsner malt | 1.5 kg (41%) | 82 % | 4 |
| Grain | BESTMALZ - Best Heidelberg | 0.3 kg (8.2%) | 80.5 % | 3 |
| Grain | Weyermann - Rye Malt | 0.37 kg (10.1%) | 85 % | 7 |
| Grain | simpsons - malted oats | 0.31 kg (8.5%) | 74 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (10.9%) | 85 % | 3 |
| Grain | Castlemalting - Cara Clair | 0.2 kg (5.5%) | 78 % | 4 |
| Grain | Heritage Crystal Malt | 0.18 kg (4.9%) | 72 % | 175 |
| Grain | Fawcett - Pale Chocolate | 0.2 kg (5.5%) | 71 % | 1150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.5%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | hallertauer tradition | 13 g | 60 min | 5 % |
| Boil | Huell Melon | 10 g | 60 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |