

# Oatmeal Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **38.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **8.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.25 kg (9.3%)	68 %	1200
Grain	Płatki owsiane	0.25 kg (9.3%)	60 %	3
Grain	Brown Malt (British Chocolate)	0.1 kg (3.7%)	70 %	175
Grain	Jęczmień palony	0.1 kg (3.7%)	55 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	5 g	50 min	9 %
Boil	Bramling	10 g	50 min	6.1 %
Aroma (end of boil)	Target	5 g	10 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M15 Empire Ale	Ale	Dry	6 g	Mangrove Jack's