

# Oatmeal Stout

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- SRM **30.2**
- 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 **22 %/h**
- Boil size **14.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**

## Mash step by step

- Heat up **8 liter(s)** of strike water to **78.5C**
- Add grains
- Keep mash **45 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **14.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1 kg (50%)	81 %	5
Grain	Płatki owsiane	0.5 kg (25%)	60 %	3
Grain	Castle - coffee	0.2 kg (10%)	80 %	500
Grain	Fawcett - Pale Chocolate	0.2 kg (10%)	71 %	600
Grain	Carafa II	0.1 kg (5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tettnanger	20 g	60 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	10 g	Mash	60 min
Water Agent	Łuska ryżowa	30 g	Mash	60 min
Water Agent	Sól himalajska	5 g	Mash	60 min