

# Oatmeal Stout 14/04/22

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **35.1**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (61.2%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (10.2%)	79 %	16
Grain	Strzegom Wiedeński	0.5 kg (10.2%)	79 %	10
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.1%)	68 %	1200
Grain	Strzegom Karmel 150	0.3 kg (6.1%)	75 %	150
Grain	Jęczmień palony	0.3 kg (6.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	8 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	płatki owsiane	0.5 g	Mash	60 min
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