

Oatmeal stout #14

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **45.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg (70.1%)	80 %	5
Grain	Oats, Flaked	0.8 kg (15%)	80 %	2
Grain	Jęczmień palony	0.25 kg (4.7%)	55 %	1150
Grain	Czekoladowy	0.25 kg (4.7%)	60 %	1050
Grain	Weyermann - Carafa I special	0.25 kg (4.7%)	70 %	900
Adjunct	łuska ryżowa	0.05 kg (0.9%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	125 ml	fermentis