

# Oatmeal stout 15.09.17

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **83**
- SRM **35.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Monachijski	1 kg (17.9%)	80 %	16
Grain	Słód Caramunich Typ II Weyermann	0.3 kg (5.4%)	73 %	120
Grain	Caraaroma	0.3 kg (5.4%)	78 %	400
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (5.4%)	73 %	1001
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis