

# Oatmeal Stout

- Gravity **15.2 BLG**
- ABV ---
- IBU **38**
- SRM **36.9**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt Europe	3 kg (56.6%)	80 %	7
Grain	Pilzniejszy	1 kg (18.9%)	81 %	4
Grain	Oats, Flaked	0.5 kg (9.4%)	80 %	2
Grain	Karmelowy Jasny	0.3 kg (5.7%)	80 %	30
Grain	Caraaroma	0.2 kg (3.8%)	78 %	400
Grain	Fawcett - Czekoladowy	0.2 kg (3.8%)	73 %	950
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	1400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Aroma (end of boil)	Fuggles	30 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	120 ml	Safale