

Oatmeal Stout 2.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **32.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (64.9%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.5 kg (16.2%) | 85 % | 3 |
| Grain | Castle Cafe | 0.135 kg (4.4%) | 75.5 % | 480 |
| Grain | Special B Malt | 0.135 kg (4.4%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.08 kg (2.6%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.15 kg (4.9%) | 74 % | 788 |
| Grain | Carafa II | 0.08 kg (2.6%) | 70 % | 812 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 14 g | 60 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------|--------|---------|--------|
| Fining | Compac CG | 0.25 g | Boil | 10 min |