

Oatmeal stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **36.5**
- 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 **25 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (69.4%)	80 %	5
Grain	Carafa I	0.45 kg (7.4%)	70 %	900
Grain	Platki jęczmienne	0.4 kg (6.6%)	85 %	3
Grain	fawcett chocolate	0.25 kg (4.1%)	72 %	1200
Grain	Fawcett - Crystal	0.25 kg (4.1%)	70 %	160
Grain	Platki owsiane	0.5 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.1 %
Boil	East Kent Goldings	25 g	10 min	4.1 %
Boil	Fuggles	30 g	60 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	1 ml	Safale