

Oatmeal Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **41.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 5 kg (64.9%) | 80 % | 7 |
| Grain | Strzegom Karmel 150 | 0.8 kg (10.4%) | 75 % | 150 |
| Grain | Carafa | 0.5 kg (6.5%) | 70 % | 664 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (3.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (3.9%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.8 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 8.4 % |
| Boil | lunga | 15 g | 20 min | 10.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |