

# Oatmeal stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **32.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **80 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type    | Name                | Amount          | Yield | EBC  |
|---------|---------------------|-----------------|-------|------|
| Grain   | Strzegom Pale Ale   | 2.37 kg (69.9%) | 79 %  | 6    |
| Grain   | Carafa III          | 0.12 kg (3.5%)  | 70 %  | 1200 |
| Grain   | Chocolate Malt (UK) | 0.3 kg (8.8%)   | 73 %  | 887  |
| Adjunct | Płatki owsiane      | 0.6 kg (17.7%)  | 85 %  | 3    |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 10 g   | 30 min   | 15.5 %     |
| Boil    | Fuggles | 30 g   | 15 min   | 4.5 %      |
| Dry Hop | Fuggles | 15 g   | 7 day(s) | 4.5 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| us4  | Ale  | Dry  | 6.5 g  | ---        |