

OATMEAL STOUT

- Gravity **13.3 BLG**
- ABV ---
- IBU **33**
- SRM **26.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **67 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **19 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	4 kg (63.5%)	80 %	7
Grain	Briess - Wheat Malt, White	1 kg (15.9%)	85 %	5
Grain	Strzegom Karmel 30	0.2 kg (3.2%)	75 %	30
Grain	Oats, Flaked	0.8 kg (12.7%)	80 %	2
Grain	Carafa III	0.2 kg (3.2%)	70 %	1034
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	IUNGA	15 g	40 min	10.8 %
Boil	IUNGA	15 g	30 min	10.8 %
Boil	IUNGA	15 g	15 min	10.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	700 ml	---