

oatmeal Stout

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **28.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **80 C**, Time **15 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **80C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (40.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (30.6%) | 79 % | 16 |
| Grain | Weyermann - Carafa I | 0.3 kg (6.1%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.3 kg (6.1%) | 55 % | 985 |
| Grain | Płatki owsiane | 0.8 kg (16.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | East Kent Goldings | 10 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 20 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | --- |