

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	---