

# Oatmeal stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **42.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.7 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter           | 2.4 kg (65.4%) | 81 %  | 6    |
| Grain | Płatki owsiane                   | 0.35 kg (9.5%) | 85 %  | 3    |
| Grain | Fawcett - Crystal                | 0.25 kg (6.8%) | 70 %  | 160  |
| Grain | Biscuit Malt                     | 0.2 kg (5.4%)  | 79 %  | 50   |
| Grain | Strzegom Czekoladowy ciemny      | 0.2 kg (5.4%)  | 68 %  | 1200 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.15 kg (4.1%) | 73 %  | 1001 |
| Grain | Jęczmień palony                  | 0.12 kg (3.3%) | 55 %  | 985  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 10 g   | 60 min | 11.5 %     |
| Boil    | Magnum | 10 g   | 30 min | 11.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                               |     |       |        |            |
|-------------------------------|-----|-------|--------|------------|
| WLP002 - English<br>Ale Yeast | Ale | Slant | 100 ml | White Labs |
|-------------------------------|-----|-------|--------|------------|