

# Oatmeal stout

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **32**
- SRM **39.5**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **1 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **5 liter(s)** of strike water to **92C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **26.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (60%)	85 %	7
Grain	Oats, Flaked	0.4 kg (8%)	80 %	2
Grain	Weyermann - Abbey Malt	0.2 kg (4%)	75 %	45
Grain	Weyermann - Carared	0.4 kg (8%)	75 %	45
Grain	Weyermann - Caraamber	0.2 kg (4%)	75 %	65
Grain	Weyermann - Carafa III	0.2 kg (4%)	70 %	1024
Grain	Weyermann - Roasted Barley	0.4 kg (8%)	55 %	1200
Grain	Weyermann - Chocolate Wheat	0.2 kg (4%)	74 %	788

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Water Agent	Campden tablet	1 g	Boil	60 min
Spice	Whirlfloc tablet	1 g	Boil	60 min
Other	Yeast nutrient	1 g	Boil	15 min