

# Oatmeal Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **47.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **13.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (45.5%)	81 %	4
Grain	Oats, Flaked	1.1 kg (20%)	80 %	2
Grain	Jęczmień palony	0.25 kg (4.5%)	55 %	985
Grain	Special B Malt	0.25 kg (4.5%)	65.2 %	315
Grain	Chocolate Malt (UK) casle	0.25 kg (4.5%)	73 %	900
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	Fawcett - Brown	0.25 kg (4.5%)	72 %	180
Grain	Słód owsiany Fawcett	0.4 kg (7.3%)	61 %	5
Grain	Enzymatyczny	0.25 kg (4.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	110 ml	Fermentum Mobile