

# Oatmeal Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **31**
- SRM **41.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13 liter(s)**
- Boil time **75 min**
- Evaporation rate **16 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **70 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (60.3%)	82 %	4
Grain	Oats, Flaked	0.7 kg (19.2%)	80 %	2
Grain	Special B Castle	0.3 kg (8.2%)	70 %	350
Grain	Weyermann - Chocolate Rye	0.15 kg (4.1%)	20 %	493
Grain	Strzegom Barwiący	0.15 kg (4.1%)	68 %	1300
Grain	Weyermann - Chocolate Wheat	0.05 kg (1.4%)	74 %	788
Grain	Weyermann - Carafa III Special	0.05 kg (1.4%)	70 %	1500
Grain	Strzegom Czekoladowy ciemny	0.05 kg (1.4%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	14 g	60 min	13 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3 g	Boil	10 min