

# Oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **27.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński lager Malteurop	3.5 kg (60.9%)	80 %	4
Grain	Słód owsiany Fawcett	0.5 kg (8.7%)	61 %	5
Grain	Płatki owsiane	0.5 kg (8.7%)	85 %	3
Grain	Monachijski Optima	0.5 kg (8.7%)	78.9 %	18
Grain	Palony jęczmień Weyermann	0.3 kg (5.2%)	55 %	1000
Grain	Carafa II special	0.2 kg (3.5%)	70 %	1050
Grain	Abbey Malt Weyermann	0.25 kg (4.3%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	10 %
Boil	East Kent Goldings	35 g	10 min	5.1 %

## Yeasts

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

WLP004 - Irish Ale Yeast	Ale	Slant	300 ml	White Labs
--------------------------	-----	-------	--------	------------

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min