

# Oatmeal Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **25.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (63%)	81 %	6
Grain	Płatki owsiane	0.7 kg (14.7%)	85 %	3
Grain	Strzegom Czekoladowy jasny	0.43 kg (9%)	68 %	400
Grain	Strzegom Karmel 150	0.43 kg (9%)	75 %	150
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	7 %
Aroma (end of boil)	Fuggles	20 g	10 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	0.47 g	17-20

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	CaCO <sub>3</sub>	8 g	Boil	60 min
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