

Oatmeal Stout II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **43.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Castle Pale Ale | 4.5 kg (66.2%) | 80 % | 8 |
| Grain | Płatki owsiane | 1 kg (14.7%) | 60 % | 3 |
| Grain | Bestmalz - Special X | 0.5 kg (7.4%) | 65.2 % | 315 |
| Grain | Fawcett - Chocolate | 0.4 kg (5.9%) | 71 % | 1100 |
| Grain | Weyermann - Jęczmień palony | 0.2 kg (2.9%) | 55 % | 1100 |
| Grain | Weyermann - Chocolate | 0.2 kg (2.9%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Slant | 200 ml | Fermentum Mobile |