

## oatmeal stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **44.8**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

### Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.6 kg (66.7%)	80 %	7
Grain	Oats, Flaked	0.4 kg (10.3%)	80 %	2
Grain	Briess - Wheat Malt, White	0.3 kg (7.7%)	85 %	5
Grain	Black Barley (Roast Barley)	0.4 kg (10.3%)	55 %	1300
Grain	Briess - Dark Chocolate Malt	0.1 kg (2.6%)	60 %	1100
Grain	Caramel/Crystal Malt - 120L	0.1 kg (2.6%)	72 %	236

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	45 min	13.5 %
Boil	East Kent Goldings	15 g	20 min	6.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale