

Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **44**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **10 C**, Time **30 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **8C**
- Add grains
- Keep mash **30 min** at **10C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Maris Otter Blend Pale Ale	7.88 kg (65.4%)	80 %	15
Grain	Płatki owsiane	2.25 kg (18.7%)	80 %	1
Grain	Castle Malting Crystal	0.56 kg (4.7%)	78 %	399
Grain	Fawcett Caramalt	0.56 kg (4.7%)	70 %	87
Grain	Fawcett Pale Chocolate	0.56 kg (4.7%)	71 %	1680
Grain	Fawcett Roasted Barley (palony jęczmień)	0.23 kg (1.9%)	68.5 %	3868

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	67.5 g	60 min	8 %
Boil	East Kent Goldings (EKG)	45 g	30 min	5 %
Boil	Fuggle	45 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	450 ml	White Labs