

Oats on Rye Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **37.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.7 kg (25.8%)	85 %	8
Grain	Strzegom Pale Ale	1 kg (15.2%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (15.2%)	79 %	10
Grain	Oats, Flaked	1.4 kg (21.2%)	80 %	2
Grain	Fawcett - Pale Chocolate	1 kg (15.2%)	71 %	600
Grain	Simpsons - Crystal Extra Dark	0.5 kg (7.6%)	74 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	2 g	Mash	60 min