

# Winter Oatmeal Stout

- Gravity **18.9 BLG**
- ABV ---
- IBU **23**
- SRM **36.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (48.4%)	80 %	5
Grain	Strzegom Monachijski typ II	0.5 kg (8.1%)	79 %	22
Grain	Weyermann - Carawheat	0.5 kg (8.1%)	77 %	97
Grain	special w	0.5 kg (8.1%)	75 %	300
Adjunct	Oats, Flaked	0.5 kg (8.1%)	80 %	2
Grain	Jęczmień palony	0.1 kg (1.6%)	55 %	985
Grain	Carafa	0.1 kg (1.6%)	70 %	664
Sugar	Glukoza	1 kg (16.1%)	100 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	80 min	5.1 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	10 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Vanilla Beans	8 g	Boil	15 min
Flavor	Cinamon	17 g	Boil	15 min
Flavor	Goździki	10 g	Boil	15 min