

## #5 Oatmeal Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **39.1**
- 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 **80 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount         | Yield | EBC  |
|-------|--------------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt           | 3.5 kg (68%)   | 80 %  | 5    |
| Grain | Płatki owsiane                 | 0.5 kg (9.7%)  | 85 %  | 3    |
| Grain | Strzegom<br>Czekoladowy 400    | 0.4 kg (7.8%)  | 68 %  | 400  |
| Grain | Weyermann -<br>Chocolate Wheat | 0.5 kg (9.7%)  | 74 %  | 900  |
| Grain | Jęczmień palony                | 0.25 kg (4.9%) | 55 %  | 1000 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 30 g   | 60 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | śliwka suszona | 500 g  | Boil    | 20 min |