

## Double Oatmeal Vanilla Stout

- Gravity **18.2 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

### Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC  |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale           | 4 kg (55.6%)  | 79 %  | 6    |
| Grain | płatki owsiane              | 2 kg (27.8%)  | 64 %  | ---  |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.8%) | 74 %  | 788  |
| Grain | Weyermann - Carafa II       | 0.2 kg (2.8%) | 70 %  | 1024 |
| Grain | Jęczmień palony             | 0.3 kg (4.2%) | 55 %  | 985  |
| Grain | Pszeniczny                  | 0.5 kg (6.9%) | 85 %  | 4    |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |

### Extras

| Type  | Name             | Amount | Use for | Time  |
|-------|------------------|--------|---------|-------|
| Spice | Laski wanilli x4 | 11 g   | Boil    | 5 min |