

## Oatmeal Stout #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **32.9**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	2 kg (33.3%)	85 %	3
Grain	Viking Pilsner malt	2.4 kg (40%)	82 %	4
Grain	Castle Cafe	0.2 kg (3.3%)	75.5 %	480
Grain	Monachijski Ciemny Steinbach	0.5 kg (8.3%)	100 %	30
Grain	Strzegom Czekoladowy jasny	0.5 kg (8.3%)	68 %	400
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (6.7%)	73 %	1001

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.2 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	200 g	Fermentis