# Oatmeal Stout #2

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **23.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **13.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **9.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.7 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 2 kg *(74.1%)* | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg *(14.8%)* | 85 % | 3 |
| Grain | Chocolate Malt (UK) | 0.1 kg *(3.7%)* | 73 % | 887 |
| Grain | Jęczmień palony | 0.1 kg *(3.7%)* | 55 % | 985 |
| Grain | Fawcett - Brown | 0.1 kg *(3.7%)* | 72 % | 180 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Iunga | 15 g | 60 min | 11 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 200 ml | Fermentum Mobile |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.