

# Oatmeal stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **17.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **61 C**, Time **75 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **75 min** at **61C**
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (79.4%)  | 80 %  | 5   |
| Grain | Oats, Flaked         | 1 kg (15.9%)  | 80 %  | 2   |
| Grain | Jęczmień palony      | 0.3 kg (4.8%) | 55 %  | 985 |

## Hops

| Use for             | Name    | Amount | Time      | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil                | Cascade | 50 g   | 53 min    | 6 %        |
| Boil                | Golding | 40 g   | 24 min    | 5 %        |
| Aroma (end of boil) | Cascade | 20 g   | 0 min     | 6 %        |
| Dry Hop             | Cascade | 20 g   | 14 day(s) | 6 %        |
| Dry Hop             | Golding | 10 g   | 14 day(s) | 5 %        |

## Yeasts

| Name                    | Type | Form   | Amount  | Laboratory  |
|-------------------------|------|--------|---------|-------------|
| Wyeast - 1084 Irish Ale | Ale  | Liquid | 2000 ml | Wyeast Labs |