

Oatmeal Stout III

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **36.7**
- 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 **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (59.3%)	81 %	6
Grain	Płatki owsiane	1.3 kg (19.3%)	60 %	3
Grain	Weyermann Specjal W	0.5 kg (7.4%)	68 %	300
Grain	Fawcett - Brown	0.4 kg (5.9%)	72 %	180
Grain	Weyermann - Chocolate	0.3 kg (4.4%)	74 %	900
Grain	Weyermann - Jęczmień palony	0.25 kg (3.7%)	55 %	1100

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	10.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1728 Scottish Ale	Ale	Slant	150 ml	Wyeast Labs