Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **36.1**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

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

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(69.6%)*	80 %	5
Grain	Oats, Flaked	0.8 kg *(13.9%)*	80 %	2
Grain	Jęczmień palony	0.15 kg *(2.6%)*	55 %	985
Grain	Weyermann - Dehusked Carafa II	0.2 kg *(3.5%)*	70 %	837
Grain	Fawcett - Pszeniczny Czekoladowy	0.2 kg *(3.5%)*	73 %	1001
Grain	Caramel Aromatic	0.2 kg *(3.5%)*	75 %	180
Grain	Strzegom Czekoladowy ciemny	0.1 kg *(1.7%)*	68 %	1200
Grain	Fawcett - Żytni Czekoladowy	0.1 kg *(1.7%)*	71 %	650

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	25 g	60 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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