

#011 Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **19.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (76.8%)	79 %	6
Grain	Fawcett - Crystal	0.2 kg (3.8%)	70 %	160
Grain	Carafa II	0.15 kg (2.9%)	70 %	812
Grain	Strzegom Barwiący	0.11 kg (2.1%)	68 %	1300
Grain	Płatki owsiane	0.75 kg (14.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	35 g	60 min	7 %
Aroma (end of boil)	Challenger	15 g	10 min	7 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min