

## #3 Oatmeal Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **27.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type           | Name                        | Amount         | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale            | 1.7 kg (38.6%) | 80 %  | 35  |
| Liquid Extract | Bruntal                     | 1.7 kg (38.6%) | 81 %  | 26  |
| Grain          | Płatki owsiane błyskawiczne | 0.5 kg (11.4%) | 85 %  | 3   |
| Grain          | Jęczmień palony             | 0.25 kg (5.7%) | 55 %  | 985 |
| Grain          | Carafa II                   | 0.25 kg (5.7%) | 70 %  | 812 |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 30 g   | 60 min | 11 %       |
| Boil    | lunga | 5 g    | 30 min | 11 %       |

### Yeasts

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