

## Berry Oatmeal Stout 13

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **32.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

### Fermentables

| Type    | Name                 | Amount           | Yield | EBC  |
|---------|----------------------|------------------|-------|------|
| Grain   | Viking Pale Ale malt | 3.4 kg (72%)     | 80 %  | 5    |
| Grain   | Chocolate Malt (UK)  | 0.3 kg (6.3%)    | 73 %  | 887  |
| Grain   | Jęczmień palony      | 0.2 kg (4.2%)    | 55 %  | 985  |
| Adjunct | Puree Jagodowe       | 0 kg             | 40 %  | 0    |
| Grain   | Płatki owsiane       | 0.625 kg (13.2%) | 85 %  | 3    |
| Grain   | Żyto prażone         | 0.2 kg (4.2%)    | 70 %  | 1000 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 20 g   | 60 min | 13 %       |
| Boil    | Eureka! | 0 g    | 60 min | 18 %       |
| Boil    | Eureka! | 37 g   | 10 min | 18 %       |