

Oatmeal stout Report'Air

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **29.7**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński Wayermann	4 kg (72.1%)	81 %	2.5
Grain	Caramunich® typ I	0.5 kg (9%)	73 %	80
Grain	Czekoladowy Wayermann	0.25 kg (4.5%)	60 %	1100
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	1200
Adjunct	Płatki owsiane	0.6 kg (10.8%)	85 %	3
Podprażone w piekarniku tydzień przed warzeniem				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	40 g	60 min	4.5 %
Boil	Willamette	30 g	30 min	4.5 %
Boil	Willamette	15 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	8.46 g	Fermentis