Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **38.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(54.5%)*	80 %	5
Grain	Strzegom Monachijski typ II	1 kg *(18.2%)*	79 %	22
Grain	Płatki owsiane	0.8 kg *(14.5%)*	85 %	3
Grain	Strzegom Barwiący	0.35 kg *(6.4%)*	68 %	1400
Grain	Strzegom Czekoladowy ciemny	0.35 kg *(6.4%)*	68 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	60 g	90 min	4.7 %
Boil	East Kent Goldings	10 g	10 min	4.7 %

Yeasts

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