

oatmeal stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **29**
- SRM **44.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt | 2.6 kg (66.7%) | 80 % | 7 |
| Grain | Oats, Flaked | 0.4 kg (10.3%) | 80 % | 2 |
| Grain | Briess - Wheat Malt, White | 0.3 kg (7.7%) | 85 % | 5 |
| Grain | Black Barley (Roast Barley) | 0.4 kg (10.3%) | 55 % | 1300 |
| Grain | Briess - Dark Chocolate Malt | 0.1 kg (2.6%) | 60 % | 1100 |
| Grain | Caramel/Crystal Malt - 120L | 0.1 kg (2.6%) | 72 % | 236 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Magnum | 10 g | 45 min | 13.5 % |
| Boil | East Kent Goldings | 15 g | 20 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |