Oat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **45**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg *(50%)*	80 %	4
Grain	Pszeniczny czekoladowy	0.25 kg *(8.3%)*	68 %	1200
Grain	Carafa III	0.25 kg *(8.3%)*	70 %	1034
Grain	Płatki owsiane	0.75 kg *(25%)*	60 %	3
Grain	Abbey Castle	0.25 kg *(8.3%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	25 g	30 min	5.8 %
Aroma (end of boil)	Lubelski	25 g	5 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Liquid	125 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda piwowarska	5 g	Mash	80 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.