

## Oatmeal stout #14

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **45.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

### Fermentables

| Type    | Name                         | Amount          | Yield | EBC  |
|---------|------------------------------|-----------------|-------|------|
| Grain   | Viking Pale Ale malt         | 3.75 kg (70.1%) | 80 %  | 5    |
| Grain   | Oats, Flaked                 | 0.8 kg (15%)    | 80 %  | 2    |
| Grain   | Jęczmień palony              | 0.25 kg (4.7%)  | 55 %  | 1150 |
| Grain   | Czekoladowy                  | 0.25 kg (4.7%)  | 60 %  | 1050 |
| Grain   | Weyermann - Carafa I special | 0.25 kg (4.7%)  | 70 %  | 900  |
| Adjunct | łuska ryżowa                 | 0.05 kg (0.9%)  | 1 %   | 0    |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Iunga | 30 g   | 60 min | 10.3 %     |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 125 ml | fermentis  |