Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **44**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg *(61.3%)*	80 %	5
Grain	Słód owsiany Fawcett	0.4 kg *(10.7%)*	61 %	5
Grain	Płatki owsiane	0.2 kg *(5.3%)*	85 %	3
Grain	Caraaroma	0.2 kg *(5.3%)*	78 %	400
Grain	Abbey Malt Weyermann	0.2 kg *(5.3%)*	75 %	45
Grain	Carafa III	0.12 kg *(3.2%)*	70 %	1034
Grain	Strzegom Czekoladowy 1200	0.25 kg *(6.7%)*	68 %	1202
Grain	Jęczmień palony	0.08 kg *(2.1%)*	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	fermentis