outmeal stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **26.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Vienna Malt	4 kg *(75.5%)*	81 %	8
Grain	Płatki owsiane	0.8 kg *(15.1%)*	60 %	3
Grain	Black Barley (Roast Barley)	0.2 kg *(3.8%)*	55 %	985
Grain	Jęczmień palony	0.2 kg *(3.8%)*	55 %	985
Grain	Strzegom Czekoladowy jasny	0.1 kg *(1.9%)*	68 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	50 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Slant	150 ml	---

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