

## 4#OATMEAL STOUT

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **26**
- SRM **30.8**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt      | 4 kg (58.8%)   | 80 %  | 5   |
| Grain | Płatki owsiane            | 1.8 kg (26.5%) | 60 %  | 3   |
| Grain | Strzegom Karmel 150       | 0.5 kg (7.4%)  | 75 %  | 150 |
| Grain | Viking Czekoladowy ciemny | 0.25 kg (3.7%) | 67 %  | 900 |
| Grain | Jęczmień palony           | 0.25 kg (3.7%) | 55 %  | 985 |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 25 g   | 60 min | 10 %       |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

### Notes

- Zbyt zawiesiste, kisielowate, od płatków owsianych, trzeba zredukować płatki o 30%. Zero słodyczy w smaku ale nie jest wytrawne, umiarkowana paloność i goryczka, pełne.  
*Oct 21, 2022, 7:42 PM*