

## #5 Oatmeal Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **32**
- SRM **39.1**
- 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 **80 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **68 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (68%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.7%)	85 %	3
Grain	Strzegom Czekoladowy 400	0.4 kg (7.8%)	68 %	400
Grain	Weyermann - Chocolate Wheat	0.5 kg (9.7%)	74 %	900
Grain	Jęczmień palony	0.25 kg (4.9%)	55 %	1000

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	śliwka suszona	500 g	Boil	20 min