

8. Oatmeal Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **84**
- SRM **30.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale | 1.75 kg (51.8%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.75 kg (22.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.13 kg (3.8%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (4.4%) | 68 % | 1200 |
| Grain | Oats, Flaked | 0.5 kg (14.8%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.1 kg (3%) | 55 % | 591 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |