

# (JM) HIS FIRST OATMEAL STOUT

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **37**
- SRM **41**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (71.4%)	81 %	6
Grain	Simpsons - Golden Naked Oats	0.7 kg (10%)	73 %	18
Grain	Simpsons - Chocolate Malt	0.7 kg (10%)	70 %	1150
Grain	Simpsons - DRC® Double Roasted Crystal	0.3 kg (4.3%)	70 %	300
Grain	Simpsons - Torrified Wheat	0.3 kg (4.3%)	82.5 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House strain