

# Normal Oatmeal Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **20.6**
- 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 **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **70C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	4 kg (70.8%)	80.5 %	4
Grain	Briess - Victory Malt	0.5 kg (8.8%)	75 %	55
Grain	Briess - Chocolate Malt	0.5 kg (8.8%)	60 %	690
Grain	Oats, Flaked	0.5 kg (8.8%)	80 %	2
Sugar	Milk Sugar (Lactose)	0.15 kg (2.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	18 g	60 min	4.5 %
Boil	East Kent Goldings	18 g	60 min	5.1 %
Boil	Fuggles	10 g	10 min	4.5 %
Boil	East Kent Goldings	10 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	100 g	Fermentis

## Extras

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

Type	Name	Amount	Use for	Time
Water Agent	yeast nutrient	100 g	Boil	15 min
Water Agent	5.2ph stablizer	100 g	Mash	60 min