

Oat Stout

- Gravity **13.8 BLG**
- ABV ---
- IBU **36**
- SRM **37.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (78.4%) | 79 % | 6 |
| Grain | Carahell | 0.2 kg (3.9%) | 77 % | 26 |
| Grain | Strzegom Czekoladowy 1200 | 0.3 kg (5.9%) | 68 % | 1200 |
| Grain | Jęczmień palony | 0.3 kg (5.9%) | 55 % | 1100 |
| Adjunct | Płatki owsiane | 0.3 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Simcoe | 17 g | 60 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 33 g | 5 min | 13.2 % |
| Dry Hop | Simcoe | 50 g | 7 day(s) | 13.2 % |