

# Oatmeal American Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **59**
- SRM **36.6**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 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 (71.4%)	79 %	6
Grain	Jęczmień palony	0.3 kg (5.4%)	55 %	985
Grain	Strzegom Karmel 300	0.3 kg (5.4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.3 kg (5.4%)	68 %	400
Grain	Carafa II	0.3 kg (5.4%)	70 %	812
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	10 min	15.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	5 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	Fermentis