

# Oatmeal Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **33**
- SRM **38.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (46.7%)	80 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (28%)	79 %	16
Grain	Płatki owsiane	0.8 kg (15%)	85 %	3
Grain	Weyermann - Carafa I	0.2 kg (3.7%)	70 %	690
Grain	Carafa III	0.2 kg (3.7%)	70 %	1034
Grain	Jęczmień palony	0.15 kg (2.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	70 min	11 %
Aroma (end of boil)	lunga	10 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile