

# Oatmeal Stout 14 blg v.36l

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **30**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **25.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (48.5%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (9.7%)	79 %	10
Grain	Płatki owsiane	1.5 kg (14.6%)	85 %	3
Grain	Pszeniczny	2 kg (19.4%)	70 %	5
Grain	Strzegom Czekoladowy ciemny	0.4 kg (3.9%)	68 %	1200
Grain	Weyermann - Carafa II	0.1 kg (1%)	70 %	837
Grain	Carafa III	0.1 kg (1%)	70 %	1034
Grain	Strzegom Barwiący	0.2 kg (1.9%)	68 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Boil	Fusion UK	30 g	15 min	4.57 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Dry	12 g	---
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