

Oatmeal Stout 15blg

- Gravity **15.5 BLG**
- ABV ---
- IBU **36**
- SRM **38**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.2 kg (64.4%) | 79 % | 6 |
| Grain | Caraaroma | 0.166 kg (4.9%) | 78 % | 300 |
| Adjunct | Oats, Flaked | 0.3 kg (8.8%) | 80 % | 2 |
| Grain | Weyermann - Carafa I | 0.125 kg (3.7%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.125 kg (3.7%) | 55 % | 985 |
| Grain | Strzegom Wiedeński | 0.5 kg (14.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 60 ml | Safale |