

oatmeal stout #2

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **34**
- SRM **48.3**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **70 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **70C**
- Keep mash **0 min** at **76C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|------|
| Grain | Briess - Pale Ale Malt | 2 kg (47.6%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.8 kg (19%) | 60 % | 3 |
| Grain | Słód owsiany Fawcett | 0.2 kg (4.8%) | 61 % | 5 |
| Grain | Brown Malt (British Chocolate) | 0.2 kg (4.8%) | 70 % | 175 |
| Grain | Pszeniczny | 0.15 kg (3.6%) | 85 % | 4 |
| Grain | Special B Malt | 0.1 kg (2.4%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.1 kg (2.4%) | 78 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.3 kg (7.1%) | 73 % | 1001 |
| Grain | Weyermann - Carafa I | 0.25 kg (6%) | 70 % | 690 |
| Grain | Jęczmień palony | 0.1 kg (2.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 16 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 80 ml | Fermentis |