

Oatmeal stout 3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **24**
- SRM **34.4**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **66 C**, Time **20 min**
- Temp **69 C**, Time **40 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **20 min** at **66C**
- Keep mash **40 min** at **69C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Castle Malting Cocolate Malting	0.3 kg (3.5%)	78 %	900
Grain	Strzegom Czekoladowy jasny	0.5 kg (5.9%)	68 %	400
Grain	Jęczmień palony	0.2 kg (2.4%)	55 %	985
Grain	Strzegom Karmel 150	0.5 kg (5.9%)	75 %	150
Grain	Płatki owsiane	1.5 kg (17.6%)	60 %	3
Grain	Viking Pilsner malt	0.5 kg (5.9%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1 ml	Fermentum Mobile