

# OATMEAL STOUT

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **26.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (68.6%)	79 %	6
Grain	Caraaroma	0.34 kg (4.7%)	78 %	400
Grain	Płatki owsiane	1.2 kg (16.5%)	85 %	3
Grain	Fawcett - Pale Chocolate	0.25 kg (3.4%)	71 %	600
Grain	Fawcett - Brown	0.25 kg (3.4%)	72 %	180
Grain	Jęczmień palony	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	30 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---