

Oatmeal stout

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **74**
- SRM **43.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **19.05 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **0 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **0 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (61.5%)	85 %	7
Grain	Weyermann - Carafa III	0.5 kg (7.7%)	70 %	1024
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3
Grain	Simpsons - Chocolate Malt	0.25 kg (3.8%)	73 %	788
Grain	Jęczmień palony	0.25 kg (3.8%)	55 %	985
Grain	Viking Wheat Malt	1 kg (15.4%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	45 min	15.5 %
Aroma (end of boil)	Warrior	25 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis