

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **40.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale malt	1.8 kg (61%)	80 %	5
Grain	Light Roasted Oats, Flaked	0.7 kg (23.7%)	80 %	2
Grain	Special W	0.15 kg (5.1%)	70 %	350
Grain	Roasted Barley	0.3 kg (10.2%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	13 g	60 min	10 %