

# Oatmeal Stout II

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **43.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Castle Pale Ale             | 4.5 kg (66.2%) | 80 %   | 8    |
| Grain | Płatki owsiane              | 1 kg (14.7%)   | 60 %   | 3    |
| Grain | Bestmalz - Special X        | 0.5 kg (7.4%)  | 65.2 % | 315  |
| Grain | Fawcett - Chocolate         | 0.4 kg (5.9%)  | 71 %   | 1100 |
| Grain | Weyermann - Jęczmień palony | 0.2 kg (2.9%)  | 55 %   | 1100 |
| Grain | Weyermann - Chocolate       | 0.2 kg (2.9%)  | 74 %   | 788  |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 60 min | 15.5 %     |

## Yeasts

| Name                      | Type | Form  | Amount | Laboratory       |
|---------------------------|------|-------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Slant | 200 ml | Fermentum Mobile |