

# Oatmeal Stout (Szymon T.)

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **25.3**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Płatki owsiane	1 kg (15.4%)	85 %	3
Grain	Jęczmień palony	0.5 kg (7.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	23 g	60 min	6 %
Boil	Cascade	23 g	45 min	6 %
Boil	Styrian Golding	20 g	30 min	3.6 %
Boil	Styrian Golding	20 g	15 min	3.6 %
Aroma (end of boil)	Cascade	17 g	0 min	6 %
Dry Hop	Cascade	8 g	---	6 %
Dry Hop	Styrian Golding	5 g	---	3.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1100 ml	Fermentum Mobile