

## Oatmeal Stout v.2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **44**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **12.9 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.09 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **16 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **0.1 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.8 kg (57.1%)	81 %	5.5
Grain	Płatki owsiane	0.5 kg (15.9%)	85 %	3
Grain	Weyermann Jęczmień palony	0.2 kg (6.3%)	65 %	1150
Grain	Viking Żytni	0.2 kg (6.3%)	85 %	9
Grain	Weyermann pszeniczny czekoladowy	0.15 kg (4.8%)	65 %	1050
Grain	Weyermann Carafa III Specjal	0.1 kg (3.2%)	70 %	1024
Grain	Pszeniczny	0.1 kg (3.2%)	85 %	5
Grain	Viking Monach II	0.1 kg (3.2%)	79 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga Polish Hops	15 g	70 min	10 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
WLP004 - Irish Ale Yeast	Ale	Slant	71 ml	White Labs