

Oatmeal Stout v2

- Gravity **15 BLG**
- ABV ---
- IBU **32**
- SRM **32.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

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

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	2.5 kg (59.5%)	81 %	6
Grain	Płatki owsiane	0.8 kg (19%)	85 %	3
Płatki rozsypane na blasze i podpiekane w 150 stopniach w piekarniku 40-60 minut				
Grain	Fawcett - Crystal	0.5 kg (11.9%)	70 %	160
Grain	Fawcett - Pale Chocolate	0.25 kg (6%)	71 %	600
Grain	Jęczmień palony	0.15 kg (3.6%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	45 min	8.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	1000 ml	Fermentum Mobile