

## Oatmeal Stout v2

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- Gravity **16.1 BLG**
- ABV ---
- IBU **46**
- SRM **63.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21.2 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 5.5 kg (75.3%) | 80 %  | 7    |
| Grain | Strzegom Karmel 150         | 0.7 kg (9.6%)  | 75 %  | 150  |
| Grain | Carafa                      | 0.5 kg (6.8%)  | 70 %  | 664  |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (4.1%)  | 68 %  | 1200 |
| Grain | Jęczmień palony             | 0.3 kg (4.1%)  | 55 %  | 985  |

### Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil      | Magnat  | 15 g   | 60 min | 14.2 %     |
| Boil      | lunga   | 55 g   | 15 min | 10.8 %     |
| Whirlpool | Sybilla | 24 g   | 0 min  | 5 %        |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Flavor | płatki owsiane | 0.8 g  | Mash    | 90 min |
| Flavor | Wiśnie mrożone | 1000 g | Boil    | 20 min |