

Oatmeal Stout

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2.5 kg (65.8%)	80 %	8
Grain	Special B Malt	0.3 kg (7.9%)	65.2 %	315
Grain	Strzegom pszenica prażona	0.2 kg (5.3%)	70 %	1000
Grain	Płatki owsiane	0.5 kg (13.2%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.3 kg (7.9%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	10 g	60 min	5.5 %
Boil	Magnat	10 g	60 min	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gulp 501	Ale	Liquid	200 ml	Omega Yeast