

Oats on Rye Stout

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **32**
- SRM **37.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **0 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Żytni | 1.7 kg (25.8%) | 85 % | 8 |
| Grain | Strzegom Pale Ale | 1 kg (15.2%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 1 kg (15.2%) | 79 % | 10 |
| Grain | Oats, Flaked | 1.4 kg (21.2%) | 80 % | 2 |
| Grain | Fawcett - Pale Chocolate | 1 kg (15.2%) | 71 % | 600 |
| Grain | Simpsons - Crystal Extra Dark | 0.5 kg (7.6%) | 74 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | Kreda | 2 g | Mash | 60 min |