

Stout oatmeal 14blg

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **33.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (5.4%)	73 %	780
Grain	Carafa III	0.5 kg (6.8%)	70 %	1034
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Płatki owsiane	1 kg (13.5%)	85 %	3
Grain	Strzegom Karmel 300	0.2 kg (2.7%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	70 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	ziarna kawy	50 g	Secondary	5 day(s)