

Sweet Oatmeal Stout #2 - BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **26.1**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **120 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------------------------|----------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (44.9%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 1 kg (22.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 0.25 kg (5.6%) | 83 % | 5 |
| Grain | Oats, Flaked | 0.4 kg (9%) | 80 % | 2 |
| Add at the beginning | | | | |
| Grain | Weyermann - Chocolate Wheat malt | 0.2 kg (4.5%) | 65 % | 1050 |
| Add after iodine test | | | | |
| Grain | Viking Malt - Roasted Barley | 0.15 kg (3.4%) | 55 % | 1001 |
| Add after iodine test | | | | |
| Sugar | laktoza | 0.45 kg (10.1%) | 100 % | 0 |
| Add at the end of boiling | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Lunga | 23 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|