

20. OATMEAL STOUT

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **34**
- SRM **33.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **9.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (38.1%)	80 %	5
Grain	Pilzneński	0.6 kg (19%)	81 %	4
Grain	Płatki owsiane	0.5 kg (15.9%)	85 %	3
Grain	Pszeniczny	0.4 kg (12.7%)	85 %	4
Grain	Caraaroma	0.25 kg (7.9%)	78 %	400
Grain	Carafa III	0.2 kg (6.3%)	70 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Magnum	5 g	30 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale