

## #7 Oatmeal Stout

---

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **32.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5.15 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **70.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **-1 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (79.4%)	80 %	5
Grain	Płatki owsiane	0.3 kg (9.5%)	60 %	3
Grain	Jęczmień palony	0.1 kg (3.2%)	55 %	985
Grain	Carafa III	0.15 kg (4.8%)	70 %	1034
Grain	Strzegom Czekoladowy jasny	0.1 kg (3.2%)	68 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	12.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis