

#9 Oatmeal Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **34.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy Pale Ale	2.2 kg (45.8%)	77 %	35
Grain	Strzegom enzymatyczny	1.1 kg (22.9%)	77 %	7
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.2%)	20 %	950
Grain	Château Biscuit®	0.3 kg (6.2%)	50 %	50
Grain	Karmelowy 200	0.2 kg (4.2%)	50 %	200
Grain	Jęczmień prażony	0.15 kg (3.1%)	20 %	1000
Grain	Płatki owsiane	0.4 kg (8.3%)	50 %	3
Liquid Extract	WES ekstrakt słodowy pszeniczny	0.15 kg (3.1%)	80 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	6.3 %
Aroma (end of boil)	East Kent Goldings	15 g	10 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermoale AY3	Ale	Dry	10 g	AEB