

Carob Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **28.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.5 kg (79.7%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.2%) | 85 % | 3 |
| Grain | Weyermann - Chocolate Wheat | 0.5 kg (7.2%) | 74 % | 788 |
| Grain | Fawcett - Pale Chocolate | 0.4 kg (5.8%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 150 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------|--------|---------|--------|
| Spice | Karob | 200 g | Boil | 60 min |
| Spice | Karob | 250 g | Boil | 5 min |