

# GOLDEN OATMEAL STOUT

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **43.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.28 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (71.4%)	80 %	7
Grain	Simpsons - Golden Naked Oats	1 kg (14.3%)	70 %	19
Grain	Simpsons - Chocolate Malt	0.75 kg (10.7%)	70 %	1150
Grain	Simpsons - Crystal Extra Dark	0.25 kg (3.6%)	70 %	475

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	12.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	5 ml	House culture