

Herbion Oatmeal Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **28**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	6
Grain	Strzegom Karmel 150	0.5 kg (7.7%)	75 %	150
Grain	Pszeniczny Czekoladowy	0.5 kg (7.7%)	73 %	1100
Grain	płatki owsiane błysk ;)	1.2 kg (18.5%)	80 %	2
Grain	diastatyczny	0.3 kg (4.6%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11.5 g	fiermientis