

# Non-Newtonian Fluid - Oatmeal Stout v.1.0

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- Gravity **12.4 BLG**
- ABV ---
- IBU **44**
- SRM **57.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (52.1%)	79 %	6
Grain	Strzegom Czekoladowy ciemny	0.3 kg (6.3%)	68 %	1200
Grain	Strzegom Czekoladowy jasny	0.3 kg (6.3%)	68 %	400
Grain	Strzegom Karmel 150	0.3 kg (6.3%)	75 %	150
Grain	Strzegom Pszeniczny	0.3 kg (6.3%)	81 %	6
Adjunct	Płatki owsiane	0.8 kg (16.7%)	75 %	6
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	East Kent Goldings	30 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	30 g	15 min	5.1 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile