

Oat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **45**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 1.5 kg (50%) | 80 % | 4 |
| Grain | Pszeniczny czekoladowy | 0.25 kg (8.3%) | 68 % | 1200 |
| Grain | Carafa III | 0.25 kg (8.3%) | 70 % | 1034 |
| Grain | Płatki owsiane | 0.75 kg (25%) | 60 % | 3 |
| Grain | Abbey Castle | 0.25 kg (8.3%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Lubelski | 25 g | 30 min | 5.8 % |
| Aroma (end of boil) | Lubelski | 25 g | 5 min | 5.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kreda piwowarska | 5 g | Mash | 80 min |