

oat stout2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **26.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **3 min**
- Temp **82 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **3 min** at **78C**
- Keep mash **5 min** at **82C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński Viking Malt 3,2-4,5	2 kg (36.9%)	80 %	4
Grain	Słód Wiedeński Strzegom 5-7,5 EBC	1.115 kg (20.6%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.8 kg (14.8%)	75 %	50
Grain	Słód pszeniczny czekoladowy 800-1000 EBC	0.5 kg (9.2%)	72.7 %	900
Liquid Extract	WES ekstrakt słodowy ciemny	0 kg	80 %	700
Grain	Płatki owsiane	1 kg (18.5%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka PL goryczkowy	40 g	50 min	9.5 %