

Oatmeal American Stout

- Gravity **14 BLG**
- ABV ---
- IBU **49**
- SRM **44.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|----------------------------------|----------------|-------|------|
| Grain | Pale Malt (2 Row) UK | 2.5 kg (71.4%) | 78 % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (5.7%) | --- % | 30 |
| Grain | Oats, Flaked | 0.2 kg (5.7%) | --- % | 2 |
| Ciemne słydy i palone ziarno dopiero po przerwie maltozowej | | | | |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.5 kg (14.3%) | 73 % | 1001 |
| Grain | Jęczmień palony | 0.1 kg (2.9%) | --- % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Chinook | 5 g | 30 min | 13 % |
| Aroma (end of boil) | Cascade | 5 g | 30 min | 6 % |
| Aroma (end of boil) | Oktawia | 5 g | 30 min | 7.1 % |
| Aroma (end of boil) | Chinook | 5 g | 15 min | 13 % |
| Aroma (end of boil) | Cascade | 5 g | 15 min | 6 % |
| Aroma (end of boil) | Oktawia | 5 g | 15 min | 7.1 % |

| | | | | |
|-----------|---------|-----|----------|-------|
| Whirlpool | Chinook | 5 g | 0 min | 13 % |
| Whirlpool | Cascade | 5 g | 0 min | 6 % |
| Whirlpool | Oktawia | 5 g | 0 min | 7.1 % |
| Dry Hop | Chinook | 7 g | 5 day(s) | 13 % |
| Dry Hop | Cascade | 7 g | 5 day(s) | 6 % |
| Dry Hop | Oktawia | 7 g | 5 day(s) | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 250 ml | Fermentis |