

# Oatmeal Foreign Extra Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **24**
- SRM **39.4**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **69 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **11 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **75 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount          | Yield  | EBC  |
|-------|----------------------------------|-----------------|--------|------|
| Grain | Viking Pilsner malt              | 1.5 kg (41%)    | 82 %   | 4    |
| Grain | BESTMALZ - Best Heidelberg       | 0.3 kg (8.2%)   | 80.5 % | 3    |
| Grain | Weyermann - Rye Malt             | 0.37 kg (10.1%) | 85 %   | 7    |
| Grain | simpsons - malted oats           | 0.31 kg (8.5%)  | 74 %   | 3    |
| Grain | Platki owsiane                   | 0.4 kg (10.9%)  | 85 %   | 3    |
| Grain | Castlemalting - Cara Clair       | 0.2 kg (5.5%)   | 78 %   | 4    |
| Grain | Heritage Crystal Malt            | 0.18 kg (4.9%)  | 72 %   | 175  |
| Grain | Fawcett - Pale Chocolate         | 0.2 kg (5.5%)   | 71 %   | 1150 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (5.5%)   | 73 %   | 1001 |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | hallertauer tradition | 13 g   | 60 min | 5 %        |
| Boil    | Huell Melon           | 10 g   | 60 min | 7.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |