

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	Płatki 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