

Oatmeal Rye Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **22**
- SRM **32**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **63 C**, Time **45 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------|---------------------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (57.1%) | 81 % | 4 |
| Grain | Viking Munich Malt | 1 kg (14.3%) | 78 % | 18 |
| Grain | Oats, Flaked | 0.5 kg (7.1%) | 80 % | 2 |
| Grain | Briess - Rye Malt | 0.3 kg (4.3%) | 80 % | 7 |
| Grain | Fawcett - Crystal | 0.3 kg (4.3%) | 70 % | 160 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (7.1%) | 20 % | 493 |
| po próbie jodowej | | | | |
| Grain | Jęczmień palony | 0.4 kg (5.7%) | 55 % | 985 |
| po próbie jodowej | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Bramling | 40 g | 50 min | 6 % |
| Aroma (end of boil) | Bramling | 10 g | 5 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| Safale BE-134 | Ale | Dry | 11.5 g | Fermentis |