

Oatmeal Stout #1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **28.2**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (66.7%)	85 %	7
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3
Grain	Caraaroma	0.3 kg (6.3%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6.3%)	55 %	985
Grain	Weyermann - Carafa I	0.2 kg (4.2%)	70 %	690
Grain	Strzegom Pszeniczny	0.3 kg (6.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	55 min	4.8 %
Boil	English Golding	10 g	20 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale