

# OATMEAL STOUT

- Gravity **15 BLG**
- ABV ---
- IBU **9**
- SRM **43.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (64%)	85 %	7
Grain	Caraaroma	0.3 kg (6%)	78 %	400
Grain	Carafa	0.2 kg (4%)	70 %	664
Grain	Jęczmień palony	0.3 kg (6%)	55 %	985
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Sugar	cukier trzcinowy	0.5 kg (10%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	15 g	55 min	4.8 %
Boil	English Golding	10 g	5 min	4.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	cukier trzcinowy	500 g	Primary	7 day(s)
Other	dropsy glukozowe	39 g	Bottling	---

### Notes

- Butelkowane 21.11.2016 z użyciem dropsów.  
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