

# Oatmeal Stout

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **34**
- SRM **38.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (40%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (28%)	79 %	16
Grain	Fawcett - Pale Chocolate	0.2 kg (8%)	71 %	600
Grain	Weyermann - Carafa I	0.1 kg (4%)	70 %	690
Grain	Weyermann Specjal W	0.1 kg (4%)	68 %	300
Grain	Jęczmień palony	0.1 kg (4%)	55 %	985
Grain	Płatki owsiane	0.3 kg (12%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	6.5 g	60 min	15.5 %
Boil	Cascade	11.5 g	5 min	7.9 %
Boil	East Kent Goldings	11.5 g	5 min	5.8 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	4.38 g	Fermentis