

Oatmeal Stout 2.0

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **32.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.3 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.2 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (64.9%)	85 %	7
Grain	Platki owsiane	0.5 kg (16.2%)	85 %	3
Grain	Castle Cafe	0.135 kg (4.4%)	75.5 %	480
Grain	Special B Malt	0.135 kg (4.4%)	65.2 %	315
Grain	Jęczmień palony	0.08 kg (2.6%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.15 kg (4.9%)	74 %	788
Grain	Carafa II	0.08 kg (2.6%)	70 %	812

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	14 g	60 min	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Compac CG	0.25 g	Boil	10 min