

## Oatmeal Stout #2

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **32.9**
- 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 **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount        | Yield  | EBC  |
|-------|----------------------------------|---------------|--------|------|
| Grain | Płatki owsiane                   | 2 kg (33.3%)  | 85 %   | 3    |
| Grain | Viking Pilsner malt              | 2.4 kg (40%)  | 82 %   | 4    |
| Grain | Castle Cafe                      | 0.2 kg (3.3%) | 75.5 % | 480  |
| Grain | Monachijski Ciemny Steinbach     | 0.5 kg (8.3%) | 100 %  | 30   |
| Grain | Strzegom Czekoladowy jasny       | 0.5 kg (8.3%) | 68 %   | 400  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (6.7%) | 73 %   | 1001 |

### Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Marynka            | 40 g   | 60 min | 8.2 %      |
| Aroma (end of boil) | East Kent Goldings | 50 g   | 0 min  | 5.1 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 200 g  | Fermentis  |