

Oatmeal Stout

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **7**
- SRM **29.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.6 kg (80%)	85 %	7
Grain	Caraaroma	0.15 kg (7.5%)	78 %	400
Grain	Jęczmień palony	0.15 kg (7.5%)	55 %	985
Grain	Carafa	0.1 kg (5%)	70 %	664

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	English Golding	7.5 g	5 min	4.8 %
Aroma (end of boil)	English Golding	5 g	40 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5.75 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	0.25 g	Mash	---