

## Oatmeal Stout 3.0

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **35**
- 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 **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 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 (63.1%)	85 %	7
Grain	Płatki owsiane	0.3 kg (9.5%)	85 %	3
Grain	Barley, Flaked	0.3 kg (9.5%)	70 %	4
Grain	Castle Cafe	0.095 kg (3%)	75.5 %	480
Grain	Special B Malt	0.095 kg (3%)	65.2 %	315
Grain	Jęczmień palony	0.14 kg (4.4%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.1 kg (3.2%)	74 %	788
Grain	Weyermann - Carafa II	0.14 kg (4.4%)	70 %	837

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	16 g	60 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	150 ml	Fermentum Mobile

## Extras

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