

Oatmeal Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **30**
- SRM **39.9**
- Style **Oatmeal Stout**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.5 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **9.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **-6.3 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.35 kg (74.1%)	81 %	4
Grain	Oats, Flaked	0.25 kg (7.9%)	80 %	1
Grain	Roasted Barley	0.19 kg (6%)	55 %	799
Grain	Chocolate Malt (UK)	0.19 kg (6%)	73 %	1199
Grain	Fawcett - Pale Chocolate	0.19 kg (6%)	71 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	30 g	60 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	10 ml	Fermentum Mobile

Notes

- Strike in with 9 L of water at 77 C.
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