

Oatmeal Stout 5.0

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **28.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.2 kg (67.1%) | 85 % | 7 |
| Grain | Platki owsiane | 0.32 kg (9.8%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.32 kg (9.8%) | 70 % | 4 |
| Grain | Abbey Castle | 0.07 kg (2.1%) | 80 % | 45 |
| Grain | Special B Malt | 0.07 kg (2.1%) | 65.2 % | 315 |
| Grain | Jęczmień palony | 0.07 kg (2.1%) | 55 % | 985 |
| Grain | Weyermann - Chocolate Wheat | 0.16 kg (4.9%) | 74 % | 788 |
| Grain | Weyermann - Carafa II | 0.07 kg (2.1%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Iunga | 18 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale | Liquid | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------|--------|---------|--------|
| Fining | Compac CG | 0.25 g | Boil | 10 min |
| Water Agent | Pożywka | 1 g | Boil | 10 min |