

# Oatmeal Stout

- Gravity **15 BLG**
- ABV ---
- IBU **22**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **52 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	2 kg (36.4%)	80 %	8
Grain	Extra black	0.3 kg (5.5%)	65 %	1400
Grain	Oats, Flaked	0.5 kg (9.1%)	80 %	2
Grain	Caraaroma	0.5 kg (9.1%)	78 %	400
Grain	Briess - Munich Malt 10L	2 kg (36.4%)	77 %	20
Grain	Briess - Chocolate Malt	0.2 kg (3.6%)	60 %	690

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	25 g	60 min	4.5 %
Boil	Fuggles	25 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Dębowe Francuskie	50 g	Secondary	14 day(s)
Water Agent	Phosphoric Acid	3 g	Mash	85 min
Fining	Irish Moss	5 g	Boil	10 min