

Oatmeal stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **35.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|------|
| Grain | Viking Pale Ale malt | 4 kg (75.5%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.5 kg (9.4%) | 61 % | 5 |
| Grain | Strzegom Karmel 600 | 0.3 kg (5.7%) | 68 % | 601 |
| Grain | Jęczmień palony | 0.2 kg (3.8%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.3 kg (5.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 30 min | 10 % |
| Aroma (end of boil) | Sybilla | 30 g | 15 min | 3.5 % |
| Aroma (end of boil) | Oktawia | 30 g | 5 min | 7.1 % |
| Boil | lunga | 30 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |