

# Oatmeal Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **34**
- SRM **32.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10.6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.15 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **-1.1 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (71.2%)	80 %	6
Grain	Płatki owsiane	0.3 kg (10.2%)	85 %	3
Grain	Weyermann Jęczmień palony	0.15 kg (5.1%)	65 %	1150
Grain	Pszeniczny	0.15 kg (5.1%)	85 %	4
Grain	Weyermann Carafa III Specjal	0.15 kg (5.1%)	70 %	1024
Grain	Viking Caramel Sweet	0.1 kg (3.4%)	75 %	62

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga Polish Hops	15 g	75 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Lallemand

## Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- chłodzenie na dworze  
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