

# Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **22.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.6 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **17.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	słód pale ale	2.05 kg (64.9%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.16 kg (5.1%)	68 %	1200
Grain	Karmelowy Czerwony	0.32 kg (10.1%)	75 %	59
Grain	Płatki owsiane	0.63 kg (19.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	19 g	50 min	9.65 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3 g	Boil	20 min