

# Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **35.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.2 kg (44%)	80 %	7
Grain	Płatki owsiane	1 kg (20%)	60 %	3
Grain	Barley, Flaked	0.5 kg (10%)	60 %	4
Grain	Żytni	0.2 kg (4%)	85 %	8
Grain	Abbey Castle	0.3 kg (6%)	80 %	45
Grain	Strzegom Karmel 150	0.15 kg (3%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.4 kg (8%)	71 %	600
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (2%)	73 %	1001
Grain	Carafa II	0.15 kg (3%)	70 %	1150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Hallertau	20 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Oslo kveik	Ale	Dry	10 g	---
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