

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|            |     |     |      |     |
|------------|-----|-----|------|-----|
| Oslo kveik | Ale | Dry | 10 g | --- |
|------------|-----|-----|------|-----|