

# Oatmeal Stout

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- Gravity **13.3 BLG**
- ABV ---
- IBU **37**
- SRM **42**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (43.1%)	78 %	6
Grain	Strzegom Monachijski typ II	0.5 kg (8.6%)	79 %	22
Grain	Strzegom Czekoladowy jasny	0.4 kg (6.9%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.2 kg (3.4%)	68 %	1200
Grain	Strzegom pszenica prażona	0.1 kg (1.7%)	70 %	1000
Grain	Caraaroma	0.1 kg (1.7%)	78 %	400
Grain	Carahell	0.3 kg (5.2%)	77 %	26
Adjunct	Briess - Oat Flakes	0.4 kg (6.9%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4
Grain	Oats, Malted	1 kg (17.2%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Magnum	10 g	60 min	13.5 %

Boil	East Kent Goldings	15 g	15 min	5.1 %
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## Yeasts

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