

# OATMEAL STOUT

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **35.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.6 liter(s)**
- Total mash volume **34.2 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **26.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (59.2%)	82 %	4
Grain	Oats, Flaked	1 kg (13.2%)	80 %	2
Grain	Słód owsiany Fawcett	1 kg (13.2%)	61 %	5
Grain	Weyermann - Carafa II Special	0.5 kg (6.6%)	70 %	837
Grain	Weyermann - Chocolate Wheat	0.25 kg (3.3%)	74 %	788
Grain	Castle Cafe	0.25 kg (3.3%)	75.5 %	480
Grain	Jęczmień palony	0.1 kg (1.3%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile Hazy Ale 2344	Ale	Slant	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1 g	Boil	10 min
Water Agent	Kreda Piwowarska	2 g	Mash	60 min