

# Oatmeal stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **17.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **61 C**, Time **75 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **67.8C**
- Add grains
- Keep mash **75 min** at **61C**
- Keep mash **60 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (79.4%)	80 %	5
Grain	Oats, Flaked	1 kg (15.9%)	80 %	2
Grain	Jęczmień palony	0.3 kg (4.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	53 min	6 %
Boil	Golding	40 g	24 min	5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Dry Hop	Cascade	20 g	14 day(s)	6 %
Dry Hop	Golding	10 g	14 day(s)	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1084 Irish Ale	Ale	Liquid	2000 ml	Wyeast Labs