

# Oatmeal stout

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **34**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **85 min**
- Temp **79 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **85 min** at **68C**
- Keep mash **5 min** at **79C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (28.6%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (14.3%)	79 %	16
Grain	Special B Castle	0.2 kg (5.7%)	70 %	350
Grain	Chocolate Malt (UK)	0.15 kg (4.3%)	73 %	1175
Grain	Weyermann - Pszeniczny Czekoladowy	0.15 kg (4.3%)	73 %	1001
Grain	Płatki pszeniczne	0.5 kg (14.3%)	60 %	3
Grain	Viking Pale Ale malt	1 kg (28.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Modyfikacja wody	10 g	Mash	5 min
Chlorek wapnia i kreda po 5g, pod koniec zacierania.				