

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **40.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.8 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC  |
|-------|----------------------------|----------------|-------|------|
| Grain | Pale Ale malt              | 1.8 kg (61%)   | 80 %  | 5    |
| Grain | Light Roasted Oats, Flaked | 0.7 kg (23.7%) | 80 %  | 2    |
| Grain | Special W                  | 0.15 kg (5.1%) | 70 %  | 350  |
| Grain | Roasted Barley             | 0.3 kg (10.2%) | 55 %  | 1300 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 13 g   | 60 min | 10 %       |