

oatmeal stout I

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **36.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (66.7%)	80 %	5
Grain	Weyermann - Carafa I	0.5 kg (11.1%)	70 %	690
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Jęczmień palony	0.2 kg (4.4%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	English Golding	30 g	60 min	4.8 %
Dry Hop	Chinook	30 g	4 day(s)	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	15 ml	Fermentum Mobile