

Oatmeal Stout III

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **36.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Simpsons - Maris Otter | 4 kg (59.3%) | 81 % | 6 |
| Grain | Płatki owsiane | 1.3 kg (19.3%) | 60 % | 3 |
| Grain | Weyermann Specjal W | 0.5 kg (7.4%) | 68 % | 300 |
| Grain | Fawcett - Brown | 0.4 kg (5.9%) | 72 % | 180 |
| Grain | Weyermann - Chocolate | 0.3 kg (4.4%) | 74 % | 900 |
| Grain | Weyermann - Jęczmień palony | 0.25 kg (3.7%) | 55 % | 1100 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|-------|--------|-------------|
| Wyeast - 1728 Scottish Ale | Ale | Slant | 150 ml | Wyeast Labs |