

Oatmeal Stout v2

- Gravity **15 BLG**
- ABV ---
- IBU **32**
- SRM **32.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|--------------------------|----------------|-------|-----|
| Grain | Fawcett - Maris Otter | 2.5 kg (59.5%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.8 kg (19%) | 85 % | 3 |
| Płatki rozsypane na blasze i podpiekane w 150 stopniach w piekarniku 40-60 minut | | | | |
| Grain | Fawcett - Crystal | 0.5 kg (11.9%) | 70 % | 160 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (6%) | 71 % | 600 |
| Grain | Jęczmień palony | 0.15 kg (3.6%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 45 min | 8.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM12 W szkocką kratę | Ale | Liquid | 1000 ml | Fermentum Mobile |