

Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **44**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **55.4 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.1 liter(s)**
- Total mash volume **42.1 liter(s)**

Steps

- Temp **10 C**, Time **30 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **30.1 liter(s)** of strike water to **8C**
- Add grains
- Keep mash **30 min** at **10C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **37.3 liter(s)** of **76C** water or to achieve **55.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------------|-----------------|--------|------|
| Grain | Fawcett Maris Otter Blend Pale Ale | 7.88 kg (65.4%) | 80 % | 15 |
| Grain | Płatki owsiane | 2.25 kg (18.7%) | 80 % | 1 |
| Grain | Castle Malting Crystal | 0.56 kg (4.7%) | 78 % | 399 |
| Grain | Fawcett Caramalt | 0.56 kg (4.7%) | 70 % | 87 |
| Grain | Fawcett Pale Chocolate | 0.56 kg (4.7%) | 71 % | 1680 |
| Grain | Fawcett Roasted Barley (palony jęczmień) | 0.23 kg (1.9%) | 68.5 % | 3868 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Target | 67.5 g | 60 min | 8 % |
| Boil | East Kent Goldings (EKG) | 45 g | 30 min | 5 % |
| Boil | Fuggle | 45 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP005 - British Ale Yeast | Ale | Liquid | 450 ml | White Labs |