

# Oatmint Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **29.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (32.5%)	80 %	4
Grain	Strzegom Monachijski typ II	2.5 kg (40.7%)	79 %	22
Grain	Strzegom Karmel 600	0.5 kg (8.1%)	68 %	601
Grain	Strzegom Czekoladowy jasny	0.25 kg (4.1%)	68 %	400
Grain	Płatki owsiane	0.8 kg (13%)	85 %	3
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.6%)	68 %	1202

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Marynka	17 g	45 min	8.8 %
Mash	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	50 g	Secondary	7 day(s)
Spice	Herbata miętowa	20 g	Boil	10 min