

# Oats on Rye Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **43.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC  |
|-------|-----------------------------|----------------|--------|------|
| Grain | Żytni                       | 1.6 kg (23.5%) | 85 %   | 8    |
| Grain | Strzegom Pale Ale           | 1.6 kg (23.5%) | 79 %   | 6    |
| Grain | Strzegom Wiedeński          | 0.8 kg (11.8%) | 79 %   | 10   |
| Grain | Weyermann - Chocolate Wheat | 0.8 kg (11.8%) | 74 %   | 1000 |
| Grain | Special B Malt              | 0.4 kg (5.9%)  | 65.2 % | 315  |
| Grain | Płatki owsiane              | 1.6 kg (23.5%) | 85 %   | 3    |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 40 g   | 60 min | 11 %       |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 80 ml  | Fermentum Mobile |