

# Oats on Rye Stout 25l

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **44**
- SRM **45.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 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 **25.5 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 **11.9 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2 kg (23.5%)	85 %	8
Grain	Strzegom Pale Ale	2 kg (23.5%)	79 %	6
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Weyermann - Chocolate Wheat	1 kg (11.8%)	74 %	1000
Grain	Special B Malt	0.5 kg (5.9%)	65.2 %	315
Grain	Płatki owsiane	2 kg (23.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kreda	4 g	Mash	60 min