

oreo oatmeal stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **18**
- SRM **33.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (42.6%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (14.2%)	79 %	22
Grain	Biscuit Malt	1 kg (14.2%)	79 %	45
Grain	Caraaroma	1 kg (14.2%)	78 %	400
Grain	Płatki owsiane	0.8 kg (11.3%)	85 %	3
Grain	Jęczmień palony	0.25 kg (3.5%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	20 g	60 min	5.9 %
Aroma (end of boil)	Fuggles	30 g	15 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Oreo	100 g	Secondary	7 day(s)
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