

# Outmeal Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **37.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (54.1%)	80 %	6
Grain	Płatki owsiane	1 kg (27%)	85 %	3
Grain	Jęczmień palony weyermann	0.19 kg (5.1%)	55 %	1200
Grain	Fawcett - Brown	0.25 kg (6.8%)	72 %	180
Grain	Fawcett - Pale Chocolate	0.25 kg (6.8%)	71 %	600
Adjunct	gips	0.01 kg (0.3%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	40 g	60 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	10 g	Boil	15 min