

# Outmeal stout

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- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **38.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (74.5%)	81 %	4
Grain	Strzegom Karmel 300	0.5 kg (10.6%)	70 %	299
Grain	Carafa III	0.3 kg (6.4%)	70 %	1034
Grain	Płatki owsiane	0.4 kg (8.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	50 min	10 %

## Yeasts

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

## Notes

- 120g cukru do refermentacji  
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