

# PZ Oatmeal Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **33**
- SRM **45.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (72.7%)	81 %	4
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.1%)	72 %	236
Grain	Weyermann - Dehusked Carafo III	0.5 kg (6.1%)	70 %	1024
Grain	Jęczmień palony	0.25 kg (3%)	55 %	985
Grain	Oats, Flaked	1 kg (12.1%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Challenger	20 g	15 min	7 %
Boil	Challenger	30 g	5 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale