

# Sour Oatmeal Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **36**
- SRM **53.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (64.5%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (16.1%)	80 %	4
Grain	Strzegom Czekoladowy 1200	0.3 kg (9.7%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (9.7%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis
Wyeast - Lactobacillus	Ale	Liquid	200 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki owsiane błyskawiczne	500 g	Boil	60 min
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