

## Stout oatmeal 14blg

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **24**
- SRM **33.3**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **30.7 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

### Fermentables

| Type  | Name                                   | Amount        | Yield | EBC  |
|-------|--|---------------|-------|------|
| Grain | Viking Pale Ale malt                   | 5 kg (67.6%)  | 80 %  | 5    |
| Grain | Fawcett -<br>Pszeniczny<br>Czekoladowy | 0.4 kg (5.4%) | 73 %  | 780  |
| Grain | Carafa III                             | 0.5 kg (6.8%) | 70 %  | 1034 |
| Grain | Jęczmień palony                        | 0.3 kg (4.1%) | 55 %  | 985  |
| Grain | Płatki owsiane                         | 1 kg (13.5%)  | 85 %  | 3    |
| Grain | Strzegom Karmel<br>300                 | 0.2 kg (2.7%) | 70 %  | 299  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 35 g   | 70 min | 10 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 12 g   | Safale     |

### Extras

| Type  | Name        | Amount | Use for   | Time     |
|-------|-------------|--------|-----------|----------|
| Spice | ziarna kawy | 50 g   | Secondary | 5 day(s) |