

## Sweet Oatmeal Stout #2 - BIAB

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **26.1**
- Style **Sweet Stout**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **120 min**

### Mash step by step

- Heat up **14 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **120 min** at **68C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.9%)	80 %	5
Grain	Viking Pilsner malt	1 kg (22.5%)	82 %	4
Grain	Viking Wheat Malt	0.25 kg (5.6%)	83 %	5
Grain	Oats, Flaked	0.4 kg (9%)	80 %	2
Add at the beginning				
Grain	Weyermann - Chocolate Wheat malt	0.2 kg (4.5%)	65 %	1050
Add after iodine test				
Grain	Viking Malt - Roasted Barley	0.15 kg (3.4%)	55 %	1001
Add after iodine test				
Sugar	laktoza	0.45 kg (10.1%)	100 %	0
Add at the end of boiling				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	23 g	60 min	8.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11 g	Safale
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