

## #3 Oatmeal Stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **27.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3 liter(s)**
- Total mash volume **4 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (38.6%)	80 %	35
Liquid Extract	Bruntal	1.7 kg (38.6%)	81 %	26
Grain	Płatki owsiane błyskawiczne	0.5 kg (11.4%)	85 %	3
Grain	Jęczmień palony	0.25 kg (5.7%)	55 %	985
Grain	Carafa II	0.25 kg (5.7%)	70 %	812

### Hops

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

### Yeasts

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