

#6 Oatmeal Stout

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **49**
- SRM **39.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **65 C**, Time **65 min**

Mash step by step

- Heat up **22.7 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **65 min** at **65C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett - Maris Otter	5 kg (68.4%)	81 %	4
Grain	Płatki owsiane - podpiekane	1 kg (13.7%)	85 %	3
Grain	Weyermann Caramunich 3	0.5 kg (6.8%)	76 %	150
Grain	Jęczmień palony	0.375 kg (5.1%)	1 %	1050
Grain	Weyermann - Carafa II	0.155 kg (2.1%)	1 %	1150
Grain	Fawcett - Pale Chocolate	0.28 kg (3.8%)	1 %	600

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	42 g	60 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP002 - English Ale Yeast	Ale	Liquid	1400 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCO3	10 g	Mash	---
Water Agent	CaCl2 33%	5 g	Mash	---
Water Agent	CaCl2 33%	10 g	Boil	65 min
Water Agent	CaSO4	1.5 g	Boil	65 min