

# American Oatmeal Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **43.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC  |
|-------|----------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 4.5 kg (73.5%) | 80 %  | 5    |
| Grain | Płatki owsiane       | 0.5 kg (8.2%)  | 85 %  | 3    |
| Grain | karmelowy            | 0.5 kg (8.2%)  | 85 %  | 600  |
| Grain | czekoladowy          | 0.5 kg (8.2%)  | 85 %  | 1200 |
| Grain | Jęczmień palony      | 0.125 kg (2%)  | 55 %  | 985  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 40 g   | 60 min | 10 %       |
| Boil    | Cascade | 25 g   | 15 min | 6 %        |
| Boil    | Cascade | 25 g   | 5 min  | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |