

Double Oatmeal Vanilla Stout

- Gravity **18.2 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|------|
| Grain | Strzegom Pale Ale | 4 kg (55.6%) | 79 % | 6 |
| Grain | płatki owsiane | 2 kg (27.8%) | 64 % | --- |
| Grain | Weyermann - Chocolate Wheat | 0.2 kg (2.8%) | 74 % | 788 |
| Grain | Weyermann - Carafa II | 0.2 kg (2.8%) | 70 % | 1024 |
| Grain | Jęczmień palony | 0.3 kg (4.2%) | 55 % | 985 |
| Grain | Pszoniczny | 0.5 kg (6.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|-------|
| Spice | Laski wanilli x4 | 11 g | Boil | 5 min |