

hazy oatmeal stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **37**
- SRM **37.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

Steps

- Temp **70 C**, Time **50 min**

Mash step by step

- Heat up **23.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **50 min** at **70C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Castle	0.2 kg (3%)	70 %	350
Grain	Płatki owsiane	0.5 kg (7.6%)	60 %	3
Grain	Pszeniczny	1 kg (15.1%)	85 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (7.6%)	79 %	22
Grain	Weyermann - Carafa III	0.11 kg (1.7%)	70 %	1024
Grain	Karmelowy żytni Strzegom	0.3 kg (4.5%)	75 %	150
Grain	Viking Pale Ale malt	2 kg (30.3%)	80 %	5
Grain	Żytni	0.5 kg (7.6%)	85 %	8
Grain	Słód owsiany Fawcett	1 kg (15.1%)	61 %	5
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Czekoladowy	0.3 kg (4.5%)	60 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	5 min	15 %
Boil	Enigma (AUS)	10 g	5 min	17.2 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %

Whirlpool	Galaxy	20 g	20 min	15 %
Whirlpool	eclipse	20 g	20 min	17.2 %
Whirlpool	Rakau (NZ)	20 g	20 min	9.5 %

Yeasts

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