

## oat stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **38.6**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                            | Amount         | Yield  | EBC  |
|-------|---------------------------------|----------------|--------|------|
| Grain | Słód Pale Ale strzegom          | 4 kg (67.7%)   | 79 %   | 6    |
| Grain | Płatki owsiane                  | 1.1 kg (18.6%) | 85 %   | 3    |
| Grain | Słód palony black 1200-1450 EBC | 0.41 kg (6.9%) | 73.5 % | 1300 |
| Grain | Barwiący                        | 0.4 kg (6.8%)  | 55 %   | 1000 |

### Hops

| Use for | Name                             | Amount | Time     | Alpha acid |
|---------|----------------------------------|--------|----------|------------|
| Boil    | Lublin (Lubelski) PL aromatyczny | 50 g   | 30 min   | 4 %        |
| Boil    | Lublin (Lubelski) PL aromatyczny | 50 g   | 60 min   | 4 %        |
| Dry Hop | Saaz (Czech Republic)            | 50 g   | 5 day(s) | 4.5 %      |

### Yeasts

| Name                      | Type | Form   | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Liquid | 35 ml  | White Labs |