

oatmeal stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **24**
- SRM **33.2**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1 kg (21.5%)	80 %	7
Grain	Monachijski	1 kg (21.5%)	80 %	16
Grain	Briess - Pilsen Malt	1 kg (21.5%)	80.5 %	2
Grain	Jęczmień palony	0.3 kg (6.5%)	55 %	985
Grain	Strzegom Karmel 150	0.25 kg (5.4%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (5.4%)	70 %	299
Grain	Strzegom Czekoladowy jasny	0.25 kg (5.4%)	68 %	400
Grain	Płatki owsiane	0.6 kg (12.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	35 g	60 min	5.1 %
Whirlpool	East Kent Goldings	15 g	1 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	1000 ml	Fermentis