

Oatmeal stout #14

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **38**
- SRM **45.4**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **19.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **19.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------------|-----------------|-------|------|
| Grain | Viking Pale Ale malt | 3.75 kg (70.1%) | 80 % | 5 |
| Grain | Oats, Flaked | 0.8 kg (15%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 1150 |
| Grain | Czekoladowy | 0.25 kg (4.7%) | 60 % | 1050 |
| Grain | Weyermann - Carafa I special | 0.25 kg (4.7%) | 70 % | 900 |
| Adjunct | łuska ryżowa | 0.05 kg (0.9%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 30 g | 60 min | 10.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 125 ml | fermentis |