

Oatmeal Stout 14 blg v.36l

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **31**
- SRM **30**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **34 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **43 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25.7 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **25.7 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **43 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 5 kg (48.5%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1 kg (9.7%) | 79 % | 10 |
| Grain | Płatki owsiane | 1.5 kg (14.6%) | 85 % | 3 |
| Grain | Pszeniczny | 2 kg (19.4%) | 70 % | 5 |
| Grain | Strzegom Czekoladowy ciemny | 0.4 kg (3.9%) | 68 % | 1200 |
| Grain | Weyermann - Carafa II | 0.1 kg (1%) | 70 % | 837 |
| Grain | Carafa III | 0.1 kg (1%) | 70 % | 1034 |
| Grain | Strzegom Barwiący | 0.2 kg (1.9%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Galaxy | 30 g | 60 min | 15 % |
| Boil | Fusion UK | 30 g | 15 min | 4.57 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-----|------|-----|
| Us-05 | Ale | Dry | 12 g | --- |
|-------|-----|-----|------|-----|