

## Oatmeal Stout #19

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **25.4**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **27.4 liter(s)**

### Steps

- Temp **56 C**, Time **10 min**
- Temp **66 C**, Time **65 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **10 min** at **56C**
- Keep mash **65 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (36.5%)	79 %	6
Grain	Monachijski	2.5 kg (36.5%)	80 %	16
Grain	Strzegom Czekoladowy jasny	0.1 kg (1.5%)	68 %	400
Grain	Carafa II	0.1 kg (1.5%)	70 %	812
Grain	Carafa III	0.1 kg (1.5%)	70 %	1034
Grain	Strzegom Karmel 150	0.25 kg (3.6%)	75 %	150
Grain	Strzegom Karmel 300	0.25 kg (3.6%)	70 %	299
Grain	Weyermann Specjal W	0.25 kg (3.6%)	68 %	300
Grain	Płatki owsiane	0.8 kg (11.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	28 g	50 min	13.5 %
Boil	Marynka	14 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	3.5 g	Boil	10 min
Flavor	pieprz	3.5 g	Boil	10 min