

Oatmeal Stout #19

- 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 |