

Oatmeal Stout

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **68**
- SRM **34.1**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **69 C**, Time **1 min**
- Temp **68 C**, Time **59 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **59 min** at **68C**
- Keep mash **1 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (71.1%)	85 %	7
Grain	Platki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Caraaroma	0.3 kg (6.7%)	78 %	400
Grain	Jęczmień palony	0.3 kg (6.7%)	55 %	985
Grain	Weyermann - Dehusked Carafa I	0.2 kg (4.4%)	70 %	690

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale