

Oatmeal Stout 4.0

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **37**
- SRM **31.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.9 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|--------|------|
| Grain | Weyermann - Pale Ale Malt | 2 kg (69.2%) | 85 % | 7 |
| Grain | Platki owsiane | 0.5 kg (17.3%) | 85 % | 3 |
| Grain | Caraaroma | 0.05 kg (1.7%) | 78 % | 400 |
| Grain | Castle Cafe | 0.02 kg (0.7%) | 75.5 % | 480 |
| Grain | Special B Malt | 0.045 kg (1.6%) | 65.2 % | 315 |
| Grain | Carafa II | 0.03 kg (1%) | 70 % | 812 |
| Grain | Jęczmień palony | 0.03 kg (1%) | 55 % | 985 |
| Grain | Briess - Black Malt | 0.05 kg (1.7%) | 55 % | 985 |
| Grain | Carafa III | 0.15 kg (5.2%) | 70 % | 1034 |
| Grain | Weyermann - Chocolate Wheat | 0.017 kg (0.6%) | 74 % | 788 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 10 % |

Yeasts

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

| | | | | |
|-------------------------------|-----|--------|--------|------------|
| WLP001 - California Ale Yeast | Ale | Liquid | 150 ml | White Labs |
|-------------------------------|-----|--------|--------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 3 g | Boil | 10 min |