

# Oatmeal Stout 5.0

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **34**
- SRM **28.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **20 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.2 kg (67.1%)	85 %	7
Grain	Płatki owsiane	0.32 kg (9.8%)	85 %	3
Grain	Barley, Flaked	0.32 kg (9.8%)	70 %	4
Grain	Abbey Castle	0.07 kg (2.1%)	80 %	45
Grain	Special B Malt	0.07 kg (2.1%)	65.2 %	315
Grain	Jęczmień palony	0.07 kg (2.1%)	55 %	985
Grain	Weyermann - Chocolate Wheat	0.16 kg (4.9%)	74 %	788
Grain	Weyermann - Carafa II	0.07 kg (2.1%)	70 %	837

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	18 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Compac CG	0.25 g	Boil	10 min
Water Agent	Pożywka	1 g	Boil	10 min