

# Oatmeal Stout

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **27**
- SRM **32**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (75.8%)	80 %	8
Grain	Briess - Roasted Barley	0.6 kg (9.1%)	55 %	1200
Grain	Oats, Malted	1 kg (15.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	75 g	60 min	3.9 %
Aroma (end of boil)	Fuggles	25 g	5 min	3.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar