

# Oatmeal Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **29.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **40 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (50%)	80 %	4
Grain	Monachijski	0.5 kg (10%)	80 %	16
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Biscuit Malt	0.5 kg (10%)	79 %	45
Grain	Castle Cafe	0.5 kg (10%)	75.5 %	480
Grain	Caramunich® typ I	0.25 kg (5%)	73 %	80
Grain	Briess - Midnight Wheat Malt	0.25 kg (5%)	55 %	1084

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	23 g	55 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	1200 ml	Fermentum Mobile