

Oatmeal Stout

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **47.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **15 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2.5 kg (45.5%) | 81 % | 4 |
| Grain | Oats, Flaked | 1.1 kg (20%) | 80 % | 2 |
| Grain | Jęczmień palony | 0.25 kg (4.5%) | 55 % | 985 |
| Grain | Special B Malt | 0.25 kg (4.5%) | 65.2 % | 315 |
| Grain | Chocolate Malt (UK) casle | 0.25 kg (4.5%) | 73 % | 900 |
| Grain | Caraaroma | 0.25 kg (4.5%) | 78 % | 400 |
| Grain | Fawcett - Brown | 0.25 kg (4.5%) | 72 % | 180 |
| Grain | Słód owsiany Fawcett | 0.4 kg (7.3%) | 61 % | 5 |
| Grain | Enzymatyczny | 0.25 kg (4.5%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 20 g | 30 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 110 ml | Fermentum Mobile |