

# Oatmeal Stout

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **21**
- SRM **29**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **31.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (80%)	80 %	5
Grain	Caraaroma	0.25 kg (4%)	78 %	400
Grain	Jęczmień palony	0.25 kg (4%)	70 %	1000
Grain	Weyermann - Carafa I	0.25 kg (4%)	70 %	900
Grain	Płatki owsiane	0.5 kg (8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- Po tygodniu fermentacji zeszło do 6 BLG  
*Mar 6, 2020, 2:55 PM*