

# Oatmeal Stout

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **32.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.6 kg (68.4%)	81 %	6
Grain	Caramel/Crystal Malt - 120L	0.15 kg (6.4%)	72 %	236
Grain	Platki owsiane	0.35 kg (15%)	67 %	3
Grain	Briess - Dark Chocolate Malt	0.12 kg (5.1%)	60 %	827
Grain	Black (Patent) Malt	0.12 kg (5.1%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	12 g	60 min	10 %