

oatmeal stout I

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **36.5**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (66.7%) | 80 % | 5 |
| Grain | Weyermann - Carafa I | 0.5 kg (11.1%) | 70 % | 690 |
| Grain | Caraaroma | 0.3 kg (6.7%) | 78 % | 400 |
| Grain | Płatki owsiane | 0.5 kg (11.1%) | 85 % | 3 |
| Grain | Jęczmień palony | 0.2 kg (4.4%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | English Golding | 30 g | 60 min | 4.8 % |
| Dry Hop | Chinook | 30 g | 4 day(s) | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 15 ml | Fermentum Mobile |