

Oatmeal Stout v2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **27**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (48.4%) | 81 % | 4 |
| Grain | Monachijski | 0.68 kg (12.2%) | 80 % | 16 |
| Grain | Oats, Malted | 0.5 kg (9%) | 70 % | 2 |
| Grain | Simpsons - Maris Otter | 0.45 kg (8.1%) | 81 % | 6 |
| Grain | Weyermann - Chocolate Rye | 0.35 kg (6.3%) | 20 % | 650 |
| Grain | Simpsons - Golden Naked Oats | 0.25 kg (4.5%) | 73 % | 20 |
| Grain | Amber Malt | 0.25 kg (4.5%) | 75 % | 43 |
| Grain | Crystal Extra Dark | 0.2 kg (3.6%) | 75 % | 400 |
| Grain | Weyermann - Dehusked Carafa II | 0.2 kg (3.6%) | 70 % | 837 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 25 g | 60 min | 11.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------------|-----|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Slant | 150 ml | Wyeast Labs |
|----------------------------------|-----|-------|--------|-------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|--------|---------|--------|
| Water Agent | CaCl ₂ | 5 g | Mash | 60 min |
| Water Agent | Lactic Acid | 5 g | Mash | 60 min |
| Fining | Whirlfloc-T | 2.5 g | Boil | 10 min |