

Oatmint Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU ---
- SRM **29.4**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.6 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński | 2 kg (32.5%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 2.5 kg (40.7%) | 79 % | 22 |
| Grain | Strzegom Karmel 600 | 0.5 kg (8.1%) | 68 % | 601 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (4.1%) | 68 % | 400 |
| Grain | Płatki owsiane | 0.8 kg (13%) | 85 % | 3 |
| Grain | Strzegom Czekoladowy 1200 | 0.1 kg (1.6%) | 68 % | 1202 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Marynka | 17 g | 45 min | 8.8 % |
| Mash | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

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

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 11 g | Safale |
|-------------|-----|-----|------|--------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|----------|
| Flavor | Płatki dębowe | 50 g | Secondary | 7 day(s) |
| Spice | Herbata miętowa | 20 g | Boil | 10 min |