

Oats on Rye Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **43.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1.6 kg (23.5%)	85 %	8
Grain	Strzegom Pale Ale	1.6 kg (23.5%)	79 %	6
Grain	Strzegom Wiedeński	0.8 kg (11.8%)	79 %	10
Grain	Weyermann - Chocolate Wheat	0.8 kg (11.8%)	74 %	1000
Grain	Special B Malt	0.4 kg (5.9%)	65.2 %	315
Grain	Płatki owsiane	1.6 kg (23.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	80 ml	Fermentum Mobile