

# PZ Oatmeal Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **33**
- SRM **45.4**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

| Type  | Name                            | Amount        | Yield | EBC  |
|-------|---------------------------------|---------------|-------|------|
| Grain | Pilzneński                      | 6 kg (72.7%)  | 81 %  | 4    |
| Grain | Caramel/Crystal Malt - 120L     | 0.5 kg (6.1%) | 72 %  | 236  |
| Grain | Weyermann - Dehusked Carafo III | 0.5 kg (6.1%) | 70 %  | 1024 |
| Grain | Jęczmień palony                 | 0.25 kg (3%)  | 55 %  | 985  |
| Grain | Oats, Flaked                    | 1 kg (12.1%)  | 80 %  | 2    |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 30 g   | 60 min | 11 %       |
| Boil    | Challenger | 20 g   | 15 min | 7 %        |
| Boil    | Challenger | 30 g   | 5 min  | 7 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 20 g   | Safale     |