

#024 Oatmeal Stout

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **29.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **11 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	4 kg (61.8%)	81 %	6
Grain	Simpsons - Oats, Malted	0.25 kg (3.9%)	80 %	2
Grain	Platki owsiane	1.2 kg (18.5%)	85 %	3
Grain	Weyermann - Carawheat	0.15 kg (2.3%)	77 %	97
Grain	Fawcett - Crystal	0.15 kg (2.3%)	70 %	160
Grain	Weyermann - Chocolate Wheat	0.58 kg (9%)	50 %	788
Grain	Weyermann - Chocolate Rye	0.04 kg (0.6%)	20 %	493
Grain	Weyermann - Roasted Barley	0.1 kg (1.5%)	55 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Hallertau Spalt Select	25 g	30 min	3.4 %
Boil	East Kent Goldings	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Slant	400 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min