

## #17 Oatmeal Stout

- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **35.9**

### 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.6 kg (68.6%)	85 %	7
Grain	Caraaroma	0.3 kg (5.7%)	78 %	400
Grain	Płatki owsiane	0.6 kg (11.4%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (5.7%)	85 %	---
Grain	Chocolate Malt (UK)	0.2 kg (3.8%)	73 %	887
Grain	Fawcett - Brown	0.15 kg (2.9%)	72 %	180
Grain	Jęczmień palony	0.1 kg (1.9%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	35 g	45 min	8.2 %
Boil	Willamette	15 g	5 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile