

#31 Oatmeal stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **41.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **79 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **79C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.46 kg (62.9%)	80 %	7
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2
Grain	Special W	0.28 kg (5.1%)	75 %	280
Grain	Jęczmień palony	0.54 kg (9.8%)	1 %	1150
Grain	Weyermann - Dehusked Carafa III	0.22 kg (4%)	1 %	1300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1318 London Ale III	Ale	Liquid	150 ml	Wyeast Labs