

8. Oatmeal Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **84**
- SRM **30.1**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.75 kg (51.8%)	79 %	6
Grain	Strzegom Monachijski typ I	0.75 kg (22.2%)	79 %	16
Grain	Strzegom Karmel 150	0.13 kg (3.8%)	70 %	299
Grain	Strzegom Czekoladowy ciemny	0.15 kg (4.4%)	68 %	1200
Grain	Oats, Flaked	0.5 kg (14.8%)	80 %	2
Grain	Jęczmień palony	0.1 kg (3%)	55 %	591

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis