

# Berry Oatmeal Stout

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **49**
- SRM **26.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (53.6%)	80 %	5
Grain	Viking Munich Malt	1 kg (17.9%)	78 %	18
Grain	Strzegom Czekoladowy 400	0.3 kg (5.4%)	68 %	400
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Grain	Strzegom Czekoladowy 1200	0.1 kg (1.8%)	68 %	1202
Grain	Płatki owsiane	1 kg (17.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	25 g	60 min	18.1 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Purre jagodowe	1000 g	Secondary	5 day(s)
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