

Oatmeal American Stout

- Gravity **14 BLG**
- ABV ---
- IBU **49**
- SRM **44.6**
- Style **American Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **17.5 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (71.4%)	78 %	6
Grain	Strzegom Karmel 30	0.2 kg (5.7%)	--- %	30
Grain	Oats, Flaked	0.2 kg (5.7%)	--- %	2
Ciemne sody i palone ziarno dopiero po przerwie maltozowej				
Grain	Fawcett - Pszeniczny Czekoladowy	0.5 kg (14.3%)	73 %	1001
Grain	Jęczmień palony	0.1 kg (2.9%)	--- %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	12 %
Aroma (end of boil)	Chinook	5 g	30 min	13 %
Aroma (end of boil)	Cascade	5 g	30 min	6 %
Aroma (end of boil)	Oktawia	5 g	30 min	7.1 %
Aroma (end of boil)	Chinook	5 g	15 min	13 %
Aroma (end of boil)	Cascade	5 g	15 min	6 %
Aroma (end of boil)	Oktawia	5 g	15 min	7.1 %

Whirlpool	Chinook	5 g	0 min	13 %
Whirlpool	Cascade	5 g	0 min	6 %
Whirlpool	Oktawia	5 g	0 min	7.1 %
Dry Hop	Chinook	7 g	5 day(s)	13 %
Dry Hop	Cascade	7 g	5 day(s)	6 %
Dry Hop	Oktawia	7 g	5 day(s)	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	Fermentis