

Oatmeal American Stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **59**
- SRM **36.6**
- Style **American 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 **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (71.4%) | 79 % | 6 |
| Grain | Jęczmień palony | 0.3 kg (5.4%) | 55 % | 985 |
| Grain | Strzegom Karmel 300 | 0.3 kg (5.4%) | 70 % | 299 |
| Grain | Strzegom Czekoladowy jasny | 0.3 kg (5.4%) | 68 % | 400 |
| Grain | Carafa II | 0.3 kg (5.4%) | 70 % | 812 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | lunga | 25 g | 60 min | 11 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 10 min | 15.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 25 g | 5 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 200 ml | Fermentis |