

Oatmeal Stout #1

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **31**
- SRM **35.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|------|
| Grain | Viking Pilsner malt | 3 kg (46.2%) | 82 % | 4 |
| Grain | Strzegom Czekoladowy jasny | 1.5 kg (23.1%) | 68 % | 400 |
| Grain | Płatki owsiane | 1.3 kg (20%) | 85 % | 3 |
| Grain | Pszeniczny | 0.5 kg (7.7%) | 85 % | 4 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.1%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 60 min | 11.7 % |

Yeasts

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