

# Oatmeal Stout

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **39.3**
- 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 **62 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.1 kg (53%)	--- %	7
Grain	Strzegom Monachijski typ I	0.9 kg (15.4%)	--- %	16
Grain	Caraaroma	0.4 kg (6.8%)	78 %	400
Grain	Strzegom pszeniczny	0.2 kg (3.4%)	--- %	6
Grain	Biscuit Malt	0.2 kg (3.4%)	--- %	50
Grain	Crystal Dark Crisp	0.1 kg (1.7%)	--- %	450
Grain	Jęczmień palony	0.1 kg (1.7%)	--- %	1000
Grain	Chocolate Malt (UK)	0.15 kg (2.6%)	73 %	887
Grain	Płatki owsiane	0.7 kg (12%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	50 min	10 %
Aroma (end of boil)	Sybilla	15 g	10 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	---