

# Oatmeal Stout 15blg

- Gravity **15.5 BLG**
- ABV ---
- IBU **36**
- SRM **38**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.9 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **10.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg (64.4%)	79 %	6
Grain	Caraaroma	0.166 kg (4.9%)	78 %	300
Adjunct	Oats, Flaked	0.3 kg (8.8%)	80 %	2
Grain	Weyermann - Carafa I	0.125 kg (3.7%)	70 %	690
Grain	Jęczmień palony	0.125 kg (3.7%)	55 %	985
Grain	Strzegom Wiedeński	0.5 kg (14.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	60 ml	Safale