

Oatmeal Stout #2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **32.9**
- 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 **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|------|
| Grain | Płatki owsiane | 2 kg (33.3%) | 85 % | 3 |
| Grain | Viking Pilsner malt | 2.4 kg (40%) | 82 % | 4 |
| Grain | Castle Cafe | 0.2 kg (3.3%) | 75.5 % | 480 |
| Grain | Monachijski Ciemny Steinbach | 0.5 kg (8.3%) | 100 % | 30 |
| Grain | Strzegom Czekoladowy jasny | 0.5 kg (8.3%) | 68 % | 400 |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (6.7%) | 73 % | 1001 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 8.2 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 200 g | Fermentis |