

# Oatmeal Stout

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **28**
- SRM **41.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.3 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (64.9%)	80 %	7
Grain	Strzegom Karmel 150	0.8 kg (10.4%)	75 %	150
Grain	Carafa	0.5 kg (6.5%)	70 %	664
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.9%)	68 %	1200
Grain	Jęczmień palony	0.3 kg (3.9%)	55 %	985
Grain	Płatki owsiane	0.8 kg (10.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Boil	lunga	15 g	20 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale