

# Oatmeal Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **43.8**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (54.1%)	85 %	7
Grain	Weyermann - Carapils	0.2 kg (5.4%)	78 %	4
Grain	Strzegom Monachijski typ II	0.6 kg (16.2%)	79 %	22
Grain	Strzegom pszenica prażona	0.25 kg (6.8%)	70 %	1000
Grain	jeczmien czekoladowy	0.25 kg (6.8%)	55 %	1300
Grain	Płatki owsiane	0.4 kg (10.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---