

# OATMEAL STOUT

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **24**
- SRM **26.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale        | 5 kg (68.6%)   | 79 %  | 6   |
| Grain | Caraaroma                | 0.34 kg (4.7%) | 78 %  | 400 |
| Grain | Płatki owsiane           | 1.2 kg (16.5%) | 85 %  | 3   |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (3.4%) | 71 %  | 600 |
| Grain | Fawcett - Brown          | 0.25 kg (3.4%) | 72 %  | 180 |
| Grain | Jęczmień palony          | 0.25 kg (3.4%) | 55 %  | 985 |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | iunga | 30 g   | 60 min | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |