

# Oatmeal Stout

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **37.9**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **26.1 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett Pale Ale Maris Otter	3 kg (51.7%)	81 %	6
Grain	Platki owsiane	0.8 kg (13.8%)	60 %	3
Grain	Chocolate Malt (UK)	0.5 kg (8.6%)	70 %	1175
Grain	Biscuit Malt	0.5 kg (8.6%)	77 %	50
Grain	Brown Malt (British Chocolate)	1 kg (17.2%)	70 %	185

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	60 min	6.4 %
Boil	Challenger	20 g	15 min	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis