

Oatmeal Stout

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **35**
- SRM **44**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

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

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2.3 kg (61.3%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 0.4 kg (10.7%) | 61 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (5.3%) | 85 % | 3 |
| Grain | Caraaroma | 0.2 kg (5.3%) | 78 % | 400 |
| Grain | Abbey Malt Weyermann | 0.2 kg (5.3%) | 75 % | 45 |
| Grain | Carafa III | 0.12 kg (3.2%) | 70 % | 1034 |
| Grain | Strzegom Czekoladowy 1200 | 0.25 kg (6.7%) | 68 % | 1202 |
| Grain | Jęczmień palony | 0.08 kg (2.1%) | 55 % | 985 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 18 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 150 ml | fermentis |