

Oatmeal stout

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **40**
- SRM **36.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **72 C**, Time **3 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **3 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|------|
| Grain | Pilzneński | 3.5 kg (65.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 1 kg (18.7%) | 85 % | 3 |
| Grain | Caraaroma | 0.25 kg (4.7%) | 78 % | 400 |
| Grain | Carafa III | 0.09 kg (1.7%) | 70 % | 1034 |
| Grain | Jęczmień palony | 0.25 kg (4.7%) | 55 % | 985 |
| Grain | Strzegom Barwiący | 0.25 kg (4.7%) | 68 % | 1300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnum | 30 g | 75 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |