

# Oatmeal Stout

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **29.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (40%)	81 %	6
Grain	BESTMALZ - Best Pilsen	1 kg (20%)	80.5 %	4
Grain	Jęczmień palony	0.2 kg (4%)	55 %	985
Grain	Cara Blonde - Castle Malting	0.7 kg (14%)	78 %	30
Grain	Acidulated BESTMALZ	0.25 kg (5%)	76 %	5
Grain	Oats, Flaked	0.5 kg (10%)	80 %	2
Grain	Strzegom Czekoladowy ciemny	0.25 kg (5%)	68 %	1200
Grain	Crystal Malt	0.1 kg (2%)	72 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile
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