

# Oatmeal Stout

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **22.4**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (82.5%)	85 %	7
Grain	Jęczmień palony	0.35 kg (7.2%)	55 %	985
Grain	Płatki owsiane	0.5 kg (10.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---