

Oatmeal Stout

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **29.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (59.7%)	80 %	5
Grain	Biscuit Malt	0.25 kg (7.5%)	79 %	50
Biscuit Castlemalting				
Grain	Fawcett - Pale Crystal	0.1 kg (3%)	72.8 %	90
Grain	Oats, Flaked	0.7 kg (20.9%)	80 %	2
Grain	Fawcett - Pszeniczny Czekoladowy	0.3 kg (9%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	60 min	10.5 %
Aroma (end of boil)	East Kent Goldings	10 g	10 min	5.1 %
Aroma (end of boil)	Fuggles	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	18 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min