

# Oatmeal stout Report'Air

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **30**
- SRM **29.7**
- 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 **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC  |
|---------|-----------------------|----------------|-------|------|
| Grain   | Pilzneński Wayermann  | 4 kg (72.1%)   | 81 %  | 2.5  |
| Grain   | Caramunich® typ I     | 0.5 kg (9%)    | 73 %  | 80   |
| Grain   | Czekoladowy Wayermann | 0.25 kg (4.5%) | 60 %  | 1100 |
| Grain   | Jęczmień palony       | 0.2 kg (3.6%)  | 55 %  | 1200 |
| Adjunct | Płatki owsiane        | 0.6 kg (10.8%) | 85 %  | 3    |

Podprażone w piekarniku tydzień przed warzeniem

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Willamette | 40 g   | 60 min | 4.5 %      |
| Boil    | Willamette | 30 g   | 30 min | 4.5 %      |
| Boil    | Willamette | 15 g   | 5 min  | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 8.46 g | Fermentis  |