

Oatmeal Stout v2

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **30.7**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **80C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (64.5%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (12.9%)	79 %	22
Grain	Płatki owsiane	1 kg (12.9%)	85 %	3
Grain	Strzegom Czekoladowy ciemny	0.5 kg (6.5%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (3.2%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale