

Oatmeal stout v3

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **33**
- SRM **33.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Viking Malt Wędzony Wiśnią	2 kg (31.3%)	82 %	10
Grain	Płatki owsiane	0.6 kg (9.4%)	85 %	3
Grain	Weyermann - Carafa I	0.4 kg (6.3%)	70 %	690
Grain	Jęczmień palony	0.4 kg (6.3%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	20 g	60 min	18 %

Yeasts

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