

# Oatmeal Sweet Stout

- Gravity **19.9 BLG**
- ABV ---
- IBU **41**
- SRM **40**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **40 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **15 min** at **40C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.6 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	3.5 kg (47.3%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (13.5%)	79 %	22
Grain	Strzegom Karmel 300	0.5 kg (6.8%)	70 %	299
Grain	Strzegom Czekoladowy 1200	0.3 kg (4.1%)	68 %	1202
Grain	Jęczmień palony	0.3 kg (4.1%)	55 %	985
Grain	Oats, Flaked	0.8 kg (10.8%)	80 %	2
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (6.8%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	60 min	9 %

## Yeasts

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