

Oats on Rye Stout

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **43**
- SRM **43.8**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|------|
| Grain | Żytni | 1.6 kg (23.5%) | 85 % | 8 |
| Grain | Strzegom Pale Ale | 1.6 kg (23.5%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.8 kg (11.8%) | 79 % | 10 |
| Grain | Weyermann - Chocolate Wheat | 0.8 kg (11.8%) | 74 % | 1000 |
| Grain | Special B Malt | 0.4 kg (5.9%) | 65.2 % | 315 |
| Grain | Płatki owsiane | 1.6 kg (23.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 40 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 80 ml | Fermentum Mobile |