

# OMFCS

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **74**
- SRM **32.3**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.7 liter(s)**
- Total mash volume **6.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **4.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	0.8 kg (51.3%)	80.5 %	4
Grain	Oats, Flaked	0.4 kg (25.6%)	80 %	2
Grain	Briess - Roasted Barley	0.08 kg (5.1%)	55 %	591
Grain	Briess - Smoked Malt	0.04 kg (2.6%)	80.5 %	8
Grain	Fawcett - Pale Crystal	0.16 kg (10.3%)	72.8 %	90
Grain	Briess - Chocolate Malt	0.08 kg (5.1%)	60 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	60 min	10.5 %
Boil	Cascade	4 g	60 min	6 %
Boil	Cascade	10 g	15 min	6 %
Aroma (end of boil)	Centennial	10 g	5 min	10.5 %
Aroma (end of boil)	Cascade	6 g	5 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	3 g	---
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### Extras

Type	Name	Amount	Use for	Time
Other	Coffee	150 g	Primary	5 day(s)