

# OS

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **15**
- SRM **27.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carafa I	0.25 kg (4.5%)	70 %	690
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Grain	Weyermann - Pale Ale Malt	4 kg (72.7%)	85 %	7
Grain	Jęczmień palony	0.2 kg (3.6%)	55 %	985
Grain	Płatki owsiane	0.8 kg (14.5%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	55 min	7 %
Boil	East Kent Goldings	20 g	20 min	5.1 %
Boil	East Kent Goldings	10 g	5 min	5.1 %