

OStout 12°

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **30.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (83.3%)	80 %	5
Grain	Weyermann - Carafa II	0.15 kg (6.3%)	70 %	1150
Grain	Weyermann - Chocolate Wheat	0.15 kg (6.3%)	74 %	788
Grain	Oats, Flaked	0.1 kg (4.2%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sovereign	15 g	60 min	4.1 %
Boil	Sovereign	15 g	20 min	4.1 %