

Outmeal Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **37.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|----------------|-------|------|
| Grain | Viking Pale Ale malt | 2 kg (54.1%) | 80 % | 6 |
| Grain | Płatki owsiane | 1 kg (27%) | 85 % | 3 |
| Grain | Jęczmień palony weyermann | 0.19 kg (5.1%) | 55 % | 1200 |
| Grain | Fawcett - Brown | 0.25 kg (6.8%) | 72 % | 180 |
| Grain | Fawcett - Pale Chocolate | 0.25 kg (6.8%) | 71 % | 600 |
| Adjunct | gips | 0.01 kg (0.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Fuggles | 40 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 10 g | Boil | 15 min |