

# outmeal stout

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **26.1**
- 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 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Vienna Malt     | 4 kg (75.5%)   | 81 %  | 8   |
| Grain | Płatki owsiane              | 0.8 kg (15.1%) | 60 %  | 3   |
| Grain | Black Barley (Roast Barley) | 0.2 kg (3.8%)  | 55 %  | 985 |
| Grain | Jęczmień palony             | 0.2 kg (3.8%)  | 55 %  | 985 |
| Grain | Strzegom Czekoladowy jasny  | 0.1 kg (1.9%)  | 68 %  | 400 |

## Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 50 g   | 60 min | 4.5 %      |

## Yeasts

| Name | Type | Form  | Amount | Laboratory |
|------|------|-------|--------|------------|
| us05 | Ale  | Slant | 150 ml | ---        |