

# Outmeal Stout z PK

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **26**
- SRM **21.7**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt      | 3.4 kg (56.2%) | 80 %  | 5   |
| Grain | Caraaroma                 | 0.3 kg (5%)    | 78 %  | 400 |
| Grain | Płatki owsiane            | 0.9 kg (14.9%) | 85 %  | 3   |
| Grain | Fawcett - Pale Chocolate  | 0.2 kg (3.3%)  | 71 %  | 600 |
| Grain | Fawcett - Brown           | 0.15 kg (2.5%) | 72 %  | 180 |
| Grain | Jęczmień palony           | 0.1 kg (1.7%)  | 55 %  | 985 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (16.5%)   | 85 %  | 7   |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Northdown       | 35 g   | 45 min | 8.2 %      |
| Boil    | English Golding | 15 g   | 5 min  | 4.8 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |