

# Ozjasz Oatmeal Stout

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **34**
- SRM **26.2**
- 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 **19.9 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.4%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.5%)	75 %	150
Grain	Strzegom Barwiący	0.13 kg (2%)	68 %	1300
Grain	Jęczmień palony	0.2 kg (3%)	55 %	985
Grain	Płatki owsiane	0.8 kg (12.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Fuggles	20 g	20 min	4.5 %
Boil	Mosaic	30 g	1 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---