

Stout Oatmeal v3

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **34.5**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (36.6%) | 80 % | 5 |
| Grain | Płatki owsiane | 1 kg (12.2%) | 50 % | 3 |
| Grain | Słód owsiany Fawcett | 1.5 kg (18.3%) | 61 % | 5 |
| Grain | Weyermann - Chocolate Rye | 0.5 kg (6.1%) | 20 % | 493 |
| Liquid Extract | ekstrakt słodowy superciemny | 1.2 kg (14.6%) | 90 % | 600 |
| Grain | Słód owsiany Fawcett | 1 kg (12.2%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Magnat | 30 g | 60 min | 11.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|---------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 1200 ml | Fermentum Mobile |
| Starter | | | | |