

Sweet Oatmeal Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **38.4**
- Style **Sweet Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (38.6%) | 80 % | 36 |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (34.1%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.5 kg (11.4%) | 60 % | 3 |
| Grain | Weyermann pszeniczny czekoladowy | 0.5 kg (11.4%) | 75 % | 1000 |
| Grain | Carafa III | 0.2 kg (4.5%) | 70 % | 1034 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------|-------|------|--------|
| Flavor | Laktoza | 250 g | Boil | 10 min |
|--------|---------|-------|------|--------|