

# 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
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Flavor	Laktoza	250 g	Boil	10 min
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