

# Oatmeal Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **33.2**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.5 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	3.5 kg (68%)	80 %	5
Grain	Płatki owsiane	0.7 kg (13.6%)	85 %	3
Grain	Weyermann Special W	0.25 kg (4.9%)	73 %	280
Grain	Fawcett - Pszeniczny Czekoladowy	0.25 kg (4.9%)	73 %	1001
Grain	Weyermann - Carafa I	0.15 kg (2.9%)	70 %	690
Grain	Jęczmień palony	0.3 kg (5.8%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	10 g	60 min	12 %
Aroma (end of boil)	Centennial	30 g	10 min	10.5 %
Aroma (end of boil)	Willamette	30 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM13 Irlandzkie Ciemności	Ale	Slant	200 ml	Fermentum Mobile
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## Notes

- Violet Hold  
*Feb 26, 2019, 7:35 PM*