

## 8. Oatmeal Stout

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **84**
- SRM **30.1**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount          | Yield | EBC  |
|-------|-----------------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale           | 1.75 kg (51.8%) | 79 %  | 6    |
| Grain | Strzegom Monachijski typ I  | 0.75 kg (22.2%) | 79 %  | 16   |
| Grain | Strzegom Karmel 150         | 0.13 kg (3.8%)  | 70 %  | 299  |
| Grain | Strzegom Czekoladowy ciemny | 0.15 kg (4.4%)  | 68 %  | 1200 |
| Grain | Oats, Flaked                | 0.5 kg (14.8%)  | 80 %  | 2    |
| Grain | Jęczmień palony             | 0.1 kg (3%)     | 55 %  | 591  |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |