

#9 Oatmeal Stout

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **31**
- SRM **34.9**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **75.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|----------------|-------|------|
| Liquid Extract | Bruntal ekstrakt słodowy Pale Ale | 2.2 kg (45.8%) | 77 % | 35 |
| Grain | Strzegom enzymatyczny | 1.1 kg (22.9%) | 77 % | 7 |
| Grain | Strzegom Czekoladowy ciemny | 0.3 kg (6.2%) | 20 % | 950 |
| Grain | Château Biscuit® | 0.3 kg (6.2%) | 50 % | 50 |
| Grain | Karmelowy 200 | 0.2 kg (4.2%) | 50 % | 200 |
| Grain | Jęczmień prażony | 0.15 kg (3.1%) | 20 % | 1000 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 50 % | 3 |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 0.15 kg (3.1%) | 80 % | 60 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 35 g | 60 min | 6.3 % |
| Aroma (end of boil) | East Kent Goldings | 15 g | 10 min | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Fermoale AY3 | Ale | Dry | 10 g | AEB |