

# American Oatmeal Stout v1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **55**
- SRM **36.3**
- Style **American 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **74 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **74C**
- Keep mash **5 min** at **78C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale - Soufflet	3 kg (47.2%)	80 %	5
Grain	Oat Malt - Castle Malting	1 kg (15.7%)	75 %	3
Grain	Pale Chocolate - Fawcett	0.5 kg (7.9%)	71 %	600
Grain	Kawowy - Castle Malting	0.5 kg (7.9%)	75 %	250
Grain	Monachijski I - Viking Malt	0.5 kg (7.9%)	78 %	16
Grain	Czekoladowy ciemny - Strzegom	0.2 kg (3.1%)	68 %	1200
Grain	Jęczmień palony - Viking Malt	0.15 kg (2.4%)	55 %	985
Grain	Oats, Flaked	0.5 kg (7.9%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	10.5 %
Boil	lunga	20 g	30 min	10.5 %

Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Amarillo	20 g	0 min	9.5 %
Dry Hop	Cascade	40 g	3 day(s)	6 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Węglan wapnia	20 g	Mash	60 min