

# American Oatmeal Stout

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **43.6**
- Style **American Stout**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.5%)	80 %	5
Grain	Płatki owsiane	0.5 kg (8.2%)	85 %	3
Grain	karmelowy	0.5 kg (8.2%)	85 %	600
Grain	czekoladowy	0.5 kg (8.2%)	85 %	1200
Grain	Jęczmień palony	0.125 kg (2%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Cascade	25 g	15 min	6 %
Boil	Cascade	25 g	5 min	6 %

## Yeasts

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