

Berry Oatmeal Stout 13

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **53**
- SRM **32.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.2 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (72%)	80 %	5
Grain	Chocolate Malt (UK)	0.3 kg (6.3%)	73 %	887
Grain	Jęczmień palony	0.2 kg (4.2%)	55 %	985
Adjunct	Puree Jagodowe	0 kg	40 %	0
Grain	Płatki owsiane	0.625 kg (13.2%)	85 %	3
Grain	Żyto prażone	0.2 kg (4.2%)	70 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Eureka!	0 g	60 min	18 %
Boil	Eureka!	37 g	10 min	18 %