

# Double Oatmeal Vanilla Stout

- Gravity **18.2 BLG**
- ABV ---
- IBU **37**
- SRM **40**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **66 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **25.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (55.6%)	79 %	6
Grain	płatki owsiane	2 kg (27.8%)	64 %	---
Grain	Weyermann - Chocolate Wheat	0.2 kg (2.8%)	74 %	788
Grain	Weyermann - Carafa II	0.2 kg (2.8%)	70 %	1024
Grain	Jęczmień palony	0.3 kg (4.2%)	55 %	985
Grain	Pszoniczny	0.5 kg (6.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Laski wanilli x4	11 g	Boil	5 min