

# Normal Oatmeal Stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **20.6**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **70 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **70C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Briess - 2 Row Brewers Malt | 4 kg (70.8%)   | 80.5 % | 4   |
| Grain | Briess - Victory Malt       | 0.5 kg (8.8%)  | 75 %   | 55  |
| Grain | Briess - Chocolate Malt     | 0.5 kg (8.8%)  | 60 %   | 690 |
| Grain | Oats, Flaked                | 0.5 kg (8.8%)  | 80 %   | 2   |
| Sugar | Milk Sugar (Lactose)        | 0.15 kg (2.7%) | 76.1 % | 0   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Fuggles            | 18 g   | 60 min | 4.5 %      |
| Boil    | East Kent Goldings | 18 g   | 60 min | 5.1 %      |
| Boil    | Fuggles            | 10 g   | 10 min | 4.5 %      |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 100 g  | Fermentis  |

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | yeast nutrient  | 100 g  | Boil    | 15 min |
| Water Agent | 5.2ph stablizer | 100 g  | Mash    | 60 min |