

# Oat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **27**
- SRM **45**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC  |
|-------|------------------------|----------------|-------|------|
| Grain | Strzegom Pilzneński    | 1.5 kg (50%)   | 80 %  | 4    |
| Grain | Pszeniczny czekoladowy | 0.25 kg (8.3%) | 68 %  | 1200 |
| Grain | Carafa III             | 0.25 kg (8.3%) | 70 %  | 1034 |
| Grain | Płatki owsiane         | 0.75 kg (25%)  | 60 %  | 3    |
| Grain | Abbey Castle           | 0.25 kg (8.3%) | 80 %  | 45   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Lubelski | 25 g   | 30 min | 5.8 %      |
| Aroma (end of boil) | Lubelski | 25 g   | 5 min  | 5.8 %      |

## Yeasts

| Name                    | Type | Form   | Amount | Laboratory  |
|-------------------------|------|--------|--------|-------------|
| Wyeast - 1084 Irish Ale | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type        | Name             | Amount | Use for | Time   |
|-------------|------------------|--------|---------|--------|
| Water Agent | Kreda piwowarska | 5 g    | Mash    | 80 min |