

oat stout

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **38.6**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	4 kg (67.7%)	79 %	6
Grain	Płatki owsiane	1.1 kg (18.6%)	85 %	3
Grain	Słód palony black 1200-1450 EBC	0.41 kg (6.9%)	73.5 %	1300
Grain	Barwiący	0.4 kg (6.8%)	55 %	1000

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski) PL aromatyczny	50 g	30 min	4 %
Boil	Lublin (Lubelski) PL aromatyczny	50 g	60 min	4 %
Dry Hop	Saaz (Czech Republic)	50 g	5 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	35 ml	White Labs