

# Oatmeal Stout

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **33**
- Style **Oatmeal Stout**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (56.8%)	80 %	5
Grain	Płatki owsiane	0.8 kg (13%)	85 %	3
Grain	Strzegom Monachijski typ II	0.67 kg (10.9%)	79 %	22
Grain	Weyermann Caramunich 3	0.25 kg (4.1%)	76 %	150
Grain	Strzegom Czekoladowy jasny	0.14 kg (2.3%)	68 %	400
Grain	Strzegom Czekoladowy ciemny	0.25 kg (4.1%)	68 %	1200
Grain	Jęczmień palony	0.25 kg (4.1%)	55 %	985
Grain	Fawcett - Brown	0.3 kg (4.9%)	72 %	180

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.7 %
Boil	East Kent Goldings	30 g	40 min	5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	Safale