

## oatmeal stout #3

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **35**
- SRM **42.7**
- Style **Oatmeal Stout**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

### Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **13.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

### Fermentables

| Type  | Name                             | Amount         | Yield | EBC  |
|-------|----------------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt           | 2 kg (44.9%)   | 80 %  | 7    |
| Grain | Płatki owsiane                   | 1.2 kg (27%)   | 60 %  | 3    |
| Grain | Pszeniczny                       | 0.4 kg (9%)    | 85 %  | 4    |
| Grain | Brown Malt (British Chocolate)   | 0.2 kg (4.5%)  | 70 %  | 175  |
| Grain | Weyermann - Carafa I             | 0.2 kg (4.5%)  | 70 %  | 690  |
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.2 kg (4.5%)  | 73 %  | 1001 |
| Grain | Fawcett - Pale Chocolate         | 0.15 kg (3.4%) | 71 %  | 600  |
| Grain | Jęczmień palony                  | 0.1 kg (2.2%)  | 55 %  | 985  |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 25 g   | 60 min | 7.1 %      |
| Boil    | Fuggles  | 15 g   | 20 min | 4.2 %      |

### Yeasts

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

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 60 ml  | Fermentis  |

## Notes

- Słód brown w 72 stopniach, reszta ciemnych na ostatnie 10min w 72 stopniach  
*Oct 12, 2023, 9:05 PM*