

Oatmeal Stout

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **30.3**
- Style **Oatmeal Stout**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **6 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|-----------------|-------|------|
| Grain | pale ale Viking Malt | 2.83 kg (74.7%) | 79 % | 8 |
| Grain | płatki owsiane | 0.33 kg (8.7%) | 65 % | 3 |
| Grain | karmelowy 300 - Viking Malt | 0.3 kg (7.9%) | 70 % | 300 |
| Grain | jęczmień prażony Viking Malt | 0.33 kg (8.7%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Junga (PL) - granulata | 15 g | 60 min | 12.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |